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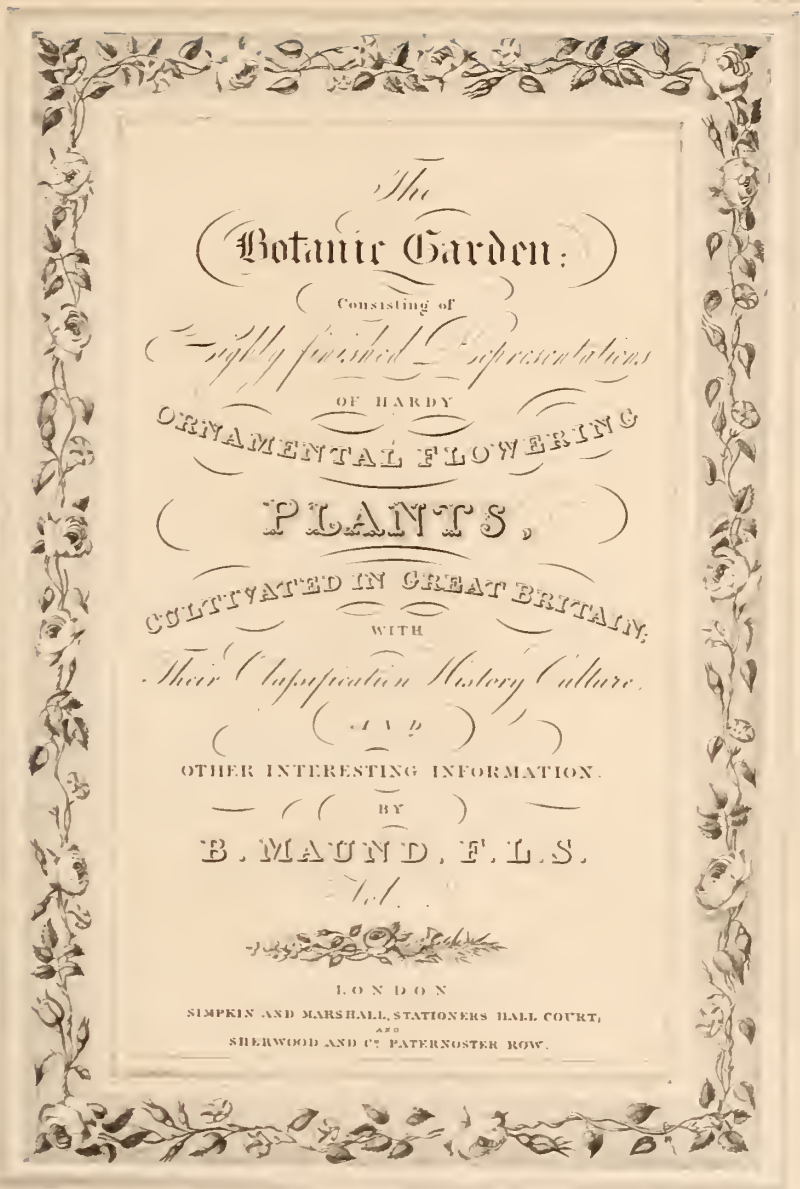
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THE
FRUITIST;
A
TREATISE
ON
ORCHARD AND GARDEN FRUITS,
THEIR
DESCRIPTION, HISTORY, AND MANAGEMENT.

BY
B. MAUND, F. L. S.

ILLUSTRATED BY SEVENTY-TWO COLOURED FIGURES OF THE
MOST DESIRABLE VARIETIES.

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CORNISH GILLIFLOWER.



THE Cornish Gilliflower is an Apple not so generally found in good collections as many of inferior quality. The best varieties should be the most abundant; but with Apples and Pears this has hitherto been a mere matter of chance, collections having usually been made by persons of little information, and generally from such sorts as occur in the neighbourhood of the cultivator. Under these circumstances, second-rate varieties may reasonably enough be considered the best, by those who happen to be unacquainted with better.

This Apple is said to have derived its name, Gilliflower, or July-flower, from its emitting a fragrance, when cut, resembling the Carnation, for which, a hundred and fifty years ago, Gilliflower was the common name. Sir Christopher Hawkins, Bart., in a communication to the Horticultural Society, (see Transactions, vol. 2, p. 74,) stated that the original tree of the Cornish Gilliflower was discovered about the year 1800, in a cottage

garden near Truro, in Cornwall. Sir Christopher, for his attentions in making known so valuable an Apple, was awarded the Society's silver medal. We learn from the Pomological Magazine that it is in cultivation abroad, it having been received by the Horticultural Society from the continent, under the title of Calville d' Angleterre. It is, probably, the finest flavoured Apple known; its subacid sweet juice, and pleasant aroma, combined with a moderately firm yellowish flesh, make it gratifying to all palates.

Our figure of it is from a middling-sized specimen. It sometimes is met with larger, and rather more furrowed and narrower about the eye. At gathering time, its colour is an uninviting dull green, and brownish red on the exposed side, with occasional patches of russet; but when at maturity, that is from November to April, it assumes a rich yellow, mixed with a bright red. The branches of the tree are slender and straggling, but perfectly available, under proper training, for making a handsome dwarf standard or espalier. It has the character of a bad bearer, which, even if it be so, should not deter any person from planting a tree or two, to obtain even a few of so valuable an Apple; still, it does not seem that the character is just, as will be hereafter seen.

As this tree differs in its manner of growth and bearing from most others, it is requisite that the amateur Fruitist be instructed in its proper management, otherwise he will, year after year, not only prune his tree but also his crop. Error in this particular has been one reason why the Cornish Gilliflower has been called a "shy" bearer. The specimen from which our drawing was made, we were obligingly supplied with from the fruit room of the Hon. R. H. Clive, M. P., at Hewell, with whom this apple is high in favour. The trees also at Hewell, are luxuriant and free from canker; and Mr. Markham, the indefatigable gardener there, has favoured us with an account of his mode of management of the Cornish Gilliflower, as a dwarf standard, the principles being equally applicable to tall standards in the orchard.

Mr. Markham observes, "I give directions for the dwarf tree because there is no garden so small but that one or more may

be grown in it, and certainly nothing can be more beautiful, whether in blossom or fruit, and few persons are at all aware of the large quantity of fruit that small trees, judiciously managed, will produce. I will commence with the young tree, grafted, and show its management for two years, thereby giving the tree its proper form; and then give a few hints for its subsequent management. My system will, I am aware, offer very little that is new to the experienced gardener, but may be interesting to the amateur. Choose clean young crab stocks, of about a quarter of an inch in diameter, saddle graft these early in March, about three or four inches from the ground. As soon as the grafts have grown two or three inches, remove the clay, slacken the bast mat, and tie the grafts to stakes, to prevent the wind from blowing them out. Nothing more is requisite until the winter pruning. These grafts will generally make from two to four shoots in the first season after grafting; and these must be shortened back, in winter, to within about two inches of the original graft, which will enable them to make, in the following season, eight shoots at the least, or perhaps more—the more the better, so that they are well placed. Care must now be taken, even in summer, to cut away all the ill placed shoots; and in the following winter cut off the ends of the whole to the same level as nearly as possible, which may generally be at from four to five feet high; this will enable the tree to make shoots enough to form a perfect specimen of its kind. This sort of Apple will, at this age, make a great number of long slender laterals which must not be taken off, as it is the peculiar character of this tree to produce its fruit at the extremity of these long slender branches. After the tree has obtained the required size, it will only be necessary to level the top, in winter, except it grow too strong and does not bear. If this happens, open a trench all round the stem, at the distance from it of about three feet, and cut off a few roots with a knife; this will almost keep the tree stationary in size, likewise healthy in appearance, and certainly a prolific bearer."

The cultivator may reasonably enough make inquiry respecting the soil in which the trees above alluded to are growing. We reply, that its quality is a sandy loam, two feet deep,

enriched by the addition of leaf-mould. The subsoil is a strong tenacious clay.

Mr. Rivers, who has the Cornish Gilliflower in cultivation in his Nursery, at Sawbridgeworth, says, that it is an excellent bearer; but he conceives it to be of the first importance that it be grafted on the Paradise Stock, for garden culture. As respects the operation itself of grafting, he adopts the common whip grafting, as the most simple and never-failing.

Here we have the indisputable evidence of experienced cultivators that, with proper management, this tree is a prolific bearer, and very little doubt can remain but that the accusation of its being a "shy bearer" was first made, at least occasioned, by an incompetent or unobservant pruner; who, regardless of the habit of the tree in bearing at the points of the young shoots, shortened them all indiscriminately, as he would those of such trees as bear chiefly on spurs. The evidence of these practical men, who have so obligingly stated the results of their practice, will, we are sure, rescue the Cornish Gilliflower from the stigma of sterility.

The quality of this fruit has been noticed; we may, however, add that its flesh we esteem as of rather too firm a consistence; but its flavour, notwithstanding the variation of palates, will generally be admitted as excelling all others. The late Thomas Andrew Knight, Esq., to whose science and industry every horticulturist owes an immeasurable debt of gratitude, says, in allusion to the quality of the Cornish Gilliflower, "In my estimation it is, and always was, without a rival in the climate of England."





STURMER PIPPIN.



O valuable an Apple as is the Sturmer Pippin, should be in every garden. Its property of keeping good till August, retaining, till so late a period, its brisk flavour, both for dessert and kitchen use; and being one of the very best of bearers, may be alone for it ample recommendation.

This Apple has lately been introduced to public notice by the Messrs. S. and J. Dillistone, of the Sturmer Nurseries, near Halstead, in the county of Essex; who have obligingly supplied us with the history of the tree which has so deservedly received their attention.

Their father, it appears, resided at the Rectory-house, at Sturmer, about the year 1800; and observing a fine Apple of the Ribstone Pippin hanging on a branch amongst those of an old Nonpareil; he conceived that the flowers may possibly have been inoculated, as it was then usually termed, by the bees. He

gathered the fruit, planted its seeds, and one tree grew from them to perfection, continuing in the spot in which he sowed it in the Rectory garden; where it now stands, a healthy handsome, far-spreading tree.

Old Mr. Dillistone never forgot his seedling tree, but often, as it spread wide its branches, and flourished in the situation which he had given to it, he would visit it with that paternal regard, which none can comprehend that have not seen the prosperity of a son, or raised such a tree by their own individual diligence.

Previous to his death, having seen its superiority, he raised from it many dwarf standards, and lived to enjoy the fruits of his labours; but, say his sons, "He left it for us to reap the greater harvest from them; for by planting the dwarfs in a heavy clay, thinning and regulating the branches, and afterwards by deep digging, and chopping off the large roots, we have, in the three last seasons, gathered with the assistance of a six-feet ladder only, three hundred and twenty bushels of fine fruit." Their number of trees is about sixty, planted nine feet apart, on each side of a four-feet walk; some of them being very small, from their having been the refuse of the nursery.

Mr. Rivers of Sawbridgeworth, was kind enough to first draw our attention to this new variety, and in the present month (February) to send us fruit of it, from which our drawing was taken. Some Apples are nearly free from russet, whilst it is scattered irregularly over others. Its stem is short and deeply inserted; its exposed side deeply coloured with dull red; and the form of the fruit is altogether handsome, as will be seen by our engraving. Its flesh is greenish white, and crisp; and to the pleasant admixture of acid with an agreeable sweetness, it owes its value as a kitchen fruit. As a dessert Apple, however, some persons may think it too sharp—a quality which others would highly esteem; for, even at the present season, it possesses the brisk flavour of fruit fresh gathered from the tree. Under all considerations, perhaps no Apple in cultivation possesses so many good qualities.





REINETTE VAN MONS.



THE Reinette of Monsieur Van Mons, of which we now present a figure, in its mature state, is but little known in England. It is enumerated in the Horticultural Society's Catalogue of Fruits, of 1842, but without description, the fruit not having at that time been proved. It is a most valuable dessert Apple, from January to May; is about the size of the Nonpareil, but in form more oval, with slightly discernable angles towards the eye. The colour of the exposed side of the fruit is rich brown, with orange yellow shining through it. The whole Apple is partially covered with small specks, and occasionally well sprinkled with russet. The eye is nearly closed by the segments of the calyx, and sunk in a small round hollow; and the stalk rather short, and proceeding from a contracted cavity.

Its flesh is yellow, tender, rich, sugary, and somewhat aromatic; such as is pleasing, we may almost venture to say, to the palate of every Apple eater.

The tree of the Reinette Van Mons, is inclined to form a close globular head, of moderately vigorous growth; short jointed; bearing on the spurs of the lateral shoots. Grafted on Crab-stocks, it forms a fine fruitful standard; and, on Paradise-stocks, becomes a most prolific bearer, and is not liable to canker.

For specimens of this Apple, and for much of the above information, we are indebted to the kindness of Mr. Thomas Rivers, of Sawbridgeworth, to whom the variety was given by the originator, M. Van Mons, of Louvain. Mr. Rivers mentions, that on presenting it, M. Van Mons observed, "Monsieur Rivers, you are very solicitious to have all my Pears, but you never ask for Apples; allow me to give you my Reinette, which is one of the best Apples I know." It has proved not only one amongst the finest winter dessert Apples known, but appears also to be well suited to our climate.





GLOUT MORCEAU.



CULTIVATED fruits not unfrequently bear very ridiculous names, such as deserve no enquiry respecting their origin. It seems probable that the appellation Glout Morceau was intended to mean a "sweet morsel"; but it is also equally likely that the meaning of the word Glout may have been misunderstood. In addition to this name, the Pear which we now figure rejoices in a goodly number of synonyms. The following occur in the Horticultural Society's Catalogue;

viz. — Gloux Morceaux ; Beurré d'Hardenpont ; Hardenpont d'Hiver ; Colmar d'Hiver ; Beurré d'Hiver Nouvelle ; Beurré d'Aremberg, (of some) ; Got Luc de Cambron ; Kronprinz Ferdinand ; Beurré de Cambron ; Kronprinz Ferdinand Van Oestreich ; Linden d'Automne ; Roi de Wurtemberg.

This delicious Pear was introduced to England through the garden of the Horticultural Society, where it was received in 1820, from M. Parmentier, of Enghien. In France it is a favourite variety, where dwarf trees of it may be met with in almost every garden, bearing abundance of fine fruit. In the colder parts of England common standards seldom ripen their fruit perfectly. It should not, however, be grafted on common stocks, but on quince stocks, the method, as Mr. Rivers says, which universally prevails in France, in the cultivation of this Pear ; and so treated, it not only ripens its fruit well in any soil and situation, but becomes a most prolific bearer, either as an espalier, dwarf bush, or pyramidal tree.

Our drawing was made in March, when the fruit, in colour, assumed a yellowish green ; smooth, and bearing numerous fine russetty specks. The eye is deeply sunk in an irregular hollow. Its stalk rather short and inclosed in a narrow oblique cavity. Its flesh is exceedingly rich and sugary, and possesses a most gratifying buttery smoothness ; still, in some soils, it will acquire a little grittiness towards the core. The three months of December, January, and February, are those in which it is in the highest perfection.

Our specimens were grown on a south wall, a situation of which the variety is deserving ; and here the fruit assumes a somewhat different form from that grown on standards, being more elongated towards the eye, and altogether less round. Good Pears of this variety are always worth, in London, from three to six shillings per dozen.





NE PLUS MEURIS.



IF all the Pears we have hitherto met with the Ne plus Meuris is the most unsatisfactory for delineation. We should not wonder if some of our friends, however well-inclined they may be to give us credit for pains-taking and general accuracy, exclaim against our present figure. We are quite sure that Pears of this variety will be grown under some circumstances exceedingly dissimilar; for we now, in April, at the time of making our drawing, have specimens completely unlike each other, although the produce of grafts taken from one stock. Some are of more regular exterior, and conical—tapering towards the stem; whilst others are almost spherical, but completely deformed by bumps and developements without order or beauty.

Monsieur Meuris, whose name is connected with this Pear, was a nurseryman of Brussels, and an autumn Pear was first named Surpasse Meuris; subsequently our present subject obtained the name Ne plus Meuris. Both Pears are of Belgian origin.

The dull yellowish colour of Ne plus Meuris, mottled as it is, more or less; with irregular russetty and specked exterior, is not much more attractive than the form of the Pear. Its more important qualities are, however, excellent; its yellowish white flesh is luscious, smooth, and melting, possessing a little quince-like aroma; though sometimes rather gritty towards the core, attributable, perhaps, to want of moisture in the earth during the growth of the fruit. It is, furthermore, valuable, from its season of maturity, which is from New-year's day to May-day, when but few Pears can be obtained.

The Tree is of handsome, erect, and free growth; and even in unpropitious soils gives no indication of canker. It demands, however, experience in its proper management, which we shall explain. In the first place, it does not succeed when grafted on the quince stock alone; and, if grafted on a pear stock, it will grow from three to five years before a blossom bud will be formed. The proper mode of proceeding with trees of Ne plus Meuris is by double working on the quince. That is, the quince stock must be first grafted with a pear, and, in the following year, the leading pear shoot should be grafted with this variety, which will then succeed to admiration, by blossoming whilst young, and bearing very freely as a standard. In the south of England it will bear larger fruit on a wall of east, west, south-west, or north-west aspect, than on standards; but in the north of England it should have a south wall to mature its fruit in full perfection.





SCARLET NONPAREIL.



IT is quite evident that the cultivation of fruits as well as of flowers, is greatly on the increase in this country; and when we consider that the more free use of fruits and vegetables has been esteemed for the last two or three centuries, as a gradually operating antidote to some of the most dire diseases to which the human frame is liable, as leprosy, scrofula, &c., it becomes a gratifying labour to give encouragement to their cultivation, for their salutary as well as their pleasurable attributes. Formerly all our best fruit trees were introduced from the continent, but of late years many valuable varieties have been raised in England, and amongst these may be reckoned the one we have now to describe—the Scarlet Nonpareil.

The name Nonpareil, signifies without an equal; hence we trace the value attached to the Nonpareil Apple by its nomenclators. That variety of which we now give a figure, has

acquired the title of Scarlet Nonpareil, partly from its appearance, and partly from its parentage. It is redder, larger, and of a somewhat different shape from the old Nonpareil—an Apple which, for two hundred years, has been held in the highest esteem. The original tree of the Scarlet Nonpareil is said to have been raised from a seed of the original Nonpareil, in a garden at Esher, in Surrey, about the year 1780. The superiority of the fruit having been discovered by the nurserymen in the neighbourhood of London, the tree was purchased, propagated from extensively, and the majority of table fruit growers soon became acquainted with its merits.

Those persons who know the flavour of the old Nonpareil, can at once recognise the similarity between it and the present Apple. Cultivators too, will trace the resemblance of the trees as respects their habit. The fruit is of very regular shape; the eye but little sunk; the stalk variable in length; the colour, which prominently distinguishes it from the old Nonpareil, is deep red on the exposed parts, running into a greenish yellow on the shaded side, and specked all over with brown. It is, also, rather larger than the parent Apple. Its flesh is firm, crisp, juicy, and rich, but still devoid of a peculiar flavour found in the old variety;—one which is difficult to describe. It is in perfection for the dessert, through the months of December, January, and February, in the latter of which our drawing was made from a specimen of medium size. Rogers, a really practical man, who published a useful book on Fruits, a few years ago, considered this to be one of the best Apples raised from seed within the memory of man.

It is an excellent variety for garden culture, as a dwarf. Grafted on the paradise stock it is hardy, a free bearer, and may be kept to any size; in fact, as a pot plant if desired; and a more interesting object could scarcely be imagined.





ST. GERMAIN.



ITHERTO we have indulged in such Fruits as usually appear in the dessert without the aid of the cook or confectioner. The present Pear is one of a different description—it must be cooked, its very size alone indicates the necessity of carving, and will not fail to remind us of well-fed matrons, whose

assistance it claims before it can ever appear at table. A specimen was received by the London Horticultural Society, from Jersey, which weighed forty-four ounces—a mass that no practical consuming Fruitist could attack without division. Our drawing is half the size of the original.

Several varieties of Pear in this country have borne the name of St. Germain, probably from the French town so called. Dr. Uvedale, by whose name the present one is distinguished, is recorded by Miller to have cultivated a good collection of exotic plants, at Enfield, in 1724, still but little is known of him, excepting that his herbarium is preserved in the British Museum. In the present day there are, we believe, two varieties of Pear passing under the name of Uvedale's St. Germain—the one being the original, the other a seedling of later date, of which ours is a specimen, and is superior to the former. It is the Belle de Jersey of the French; and other names also, have been given to it, as Poire de Tonneau; Pickering; and Warden. A curious corruption of, or sliding from, the original name, is sometimes heard amongst country people; they give it the intelligible official title of "Serjeant Main."

The tree is a vigorous grower, and must be grafted on a Pear stock; the Quince would not afford it nutrition sufficient to yield its fruit in high perfection. It is sometimes cultivated as an espalier, but it not only deserves wall-training, but by no other method can such splendid fruit as the tree is capable of bearing, be obtained. Fine highly-coloured specimens were lately sent to the Horticultural Society; which, on inquiry, we find were grown at Horsham, on a south-west wall, in stiff loam on a subsoil of clay. Here, we are told, it bears abundantly; and Pears of three pounds each are not uncommon.

Our drawing was made in the month of March, when the ground colour of the Pear was yellowish green, specked all over; and the sunned side assumed a rich red, running into the ground colour in feint stripes, giving the whole a handsome appearance. Uncooked, the flavour of this Pear is harsh, and its core more or less gritty. It is intrinsically a kitchen Pear, and as such is one of the most valuable in cultivation. It continues in perfection through the whole winter, till April; but it should be remembered that at this time of year it is sometimes deceitful, showing a pleasing exterior, whilst at the heart it is false. Gentle reader, as old authors were wont to say, if any unamiable comparison between Pears and men force itself athwart thy mind, entertain it not.





API PETIT;
OR,
AMERICAN LADY APPLE.



F all the Apples that grace the dessert, this is confessedly the most beautiful; and its tiny dimensions rather increase than diminish its attractions. It is not its glossy brilliant crimson alone that induces the eye to rest on it with pleasure, but it is the melting of this into ivory tints—sometimes as gradual as day-break—sometimes with brighter abruptness, just as the ruddy cloud bounds the softened light of the setting sun. Residents of London, during the last winter, could but be struck with the appearance of this brilliant fruit decorating the windows of the metropolitan fruiterers. In productive seasons, like the last, it has been extensively imported into England from America, although it is probable that England knew the Lady Apple before it knew America—before Columbus had looked on the waters of the Orinoco. It is, doubtless, of very ancient origin, and is said to have been introduced to France from the Peloponnesus. This may possibly be the original Apple referred to in French dictionaries under the name Api,

and described as a small delicate Apple, white and red. It also bears the name *Api rouge*, and *Etoilée*.

In flavour the Lady Apple is less remarkable than for beauty. It is sufficiently sweet, with very little acid; pleasant, but devoid of any peculiar aroma. It keeps well till April, in which month our drawing was made; but it is desirable that it should hang as long on the tree as the season will permit.

In the cultivation of this tree it should be grafted on a Paradise stock, to be retained as a dwarf. in the milder parts of England; but in cold districts it would be advisable to give it a place on a wall, inclining to the south, where its fruit will become finer and higher coloured. Although liable to canker, it assumes a free growth, and sometimes its branches become much crowded. Its shoots, after Midsummer, should be shortened about a third of their length, that the portion left may be the better matured; and summer thinning also should be attended to, this being preferable to leaving the whole of the reduction to be effected by winter pruning. When a tree is in a growing state, if a branch be cut from it, a surplus of sap, it may be presumed, will arise to be disposed of. It is true that a reduced evaporating surface of leaves, &c., will remain to encourage the ascent of fluids; but still, the vessels of the trunk and larger branches, in immediate connexion with the portions cut out, will have attained a habit of transmitting a certain amount of sap upwards, and the superabundance thus to be disposed of, after pruning, will, whilst the tree, in summer, is in a growing state, be ultimately taken up by other branches, much to their benefit. If the milking of a cow be suddenly discontinued, the habit of secreting that fluid will not as suddenly cease; but, ultimately, other vessels will be more abundantly fed, and the consequence will be an improved condition of the animal.





LITTLE MUSCAT.



E have met with so many Muscat impostors—Pears assuming the appearance of the Little Muscat, without one of its valuable qualities, excepting that of early ripening, that it may, perhaps, be difficult to obtain the true variety. It is, however, we believe, quite certain, that the properties of the true variety, as a dessert Pear, are greatly influenced by the soil on which it is grown. Our specimens were obligingly supplied to us by Mr. Mayfield, of Hagley, where the tree grows in a light and rather shallow soil, resting on a sandstone rock; and where, it may be mentioned, the Hawtherden Apple-tree cannot exist,—it dies twig by twig at an early age. The Little Muscat Pear is chiefly valuable on account of its ripening so very early; that is about the middle of July, and may always be looked to as Pomona's first gift of the year.

LITTLE MUSCAT.

The following character of this Pear, given in Lindley's guide to the Orchard, will assist in distinguishing it. EYE small, with a reflexed calyx prominently placed on the summit. SKIN yellow, coloured with dull red on the side next the sun. FLESH white, with a sugary musky perfume." It should be added, that it is juicy, and a little gritty; and is sprinkled over with fine specks; which, under the microscope, are seen to be produced by the bursting of a minute portion of the cuticle, disclosing a white powder, surrounded by a dull red halo, which, on the exposed side, becomes confluent. The Pears are produced in bunches, and should be gathered before they are completely ripe. Opinions will differ in some degree as to the exact state of mellowness, which they should assume before being eaten. Like most early fruit, they continue but a short time in perfection.

If intended as an orchard tree, the Little Muscat should be grafted on a Pear stock; but for the garden, it should be grafted on a quince stock. It may be kept to any size required; the only secret being, that when by cutting back, for the purpose of keeping the tree dwarf, it shoots too freely to be productive, the soil should be removed, sometime in the winter, from over its roots, and two or three of these be shortened to a foot or two in length, according to the strength of the tree. By this practice, and regard to spring frosts, it may be kept to the size of a gooseberry tree, if it be desired, and in a healthy state of regular bearing.





CAMBRIAN PLUM.



ALTHOUGH the propagation of new varieties of Plums has not been wholly neglected by the more considerate portion of Horticulturists, and some varieties of high value have been produced, still, generally speaking, particularly in country towns, a more wretched display than is usually seen of fruit of this species can scarcely be imagined. Every body knows the Green Gage, but its culture is much neglected; and indeed, as a standard, it is not very well suited to all situations. The Orleans is equally well-known, and in the estimation of nine-tenths of the inhabitants of England is quite perfection. Those persons, however, who are conversant with the best varieties in cultivation, must at once pronounce it to be a leathery, harsh, ordinary fruit, unfit for the dessert, and possessing no superiority as a kitchen fruit.

The Cambrian Plum, which we now figure, is doubtless a descendant of the Orleans, but in every respect its superior; it is, however, but little known, except in the neighbourhood of

the parent tree. We first observed it growing in one of the best collections of choice fruits in this country,—that of Sir Edward Walker, of Chester, who obligingly presented us, in the last week of August, with the fruit from which our drawing was made; pointing it out as a valuable variety—equalling or excelling every other for kitchen purposes, and a dessert fruit of fair quality. A month subsequently we received a specimen of it, weighing nearly three ounces and a half, from Mr. Vickers, nurseryman, of Denbigh, who has cultivated it extensively, and introduced it to the notice of his customers. He has informed us that the original tree is now growing at Denbigh, about forty years old; and the Plum, when its qualities were first noticed, was called the Denbigh Seedling, but subsequently the Cambrian Plum. The tree is of very free and healthy growth, bears abundantly as a standard, or trained on a wall even of western aspect.


Many strong healthy standards have been raised from suckers of the original tree, but in general cultivation it should be grafted on the Brussels stock. It must be remembered that this tree is in its youth, in comparison with the venerable Orleans; consequently, under favourable circumstances, it makes very strong healthy wood, and this luxuriance, if not checked, will sometimes interfere with its bearing; therefore, if this happen to be the case, it is only necessary to take it up and replant it; or, if too large for this operation, to uncover its roots and shorten two or three of the strongest of them, and it will then become a most abundant bearer.

This Plum assumes a fine dark purplish red colour, covered with a slight bloom, and finely specked all over. When it has remained on the tree till in a very ripe state, it becomes of a much darker colour. The Flesh is of a greenish amber tint; sweet, tender, juicy, and agreeably flavoured; adhering, or partially adhering to the stone; and when in perfection it approaches nearer to the qualities of the Green Gage than any purple Plum we have eaten.





BEDFORDSHIRE FOUNDLING.

F all the productions of the earth, given to us through the agency of a tree or shrub, by the bountiful dispenser of everything that is good, the Apple stands preeminent. There are none amongst others of our cultivated fruits but which some of us would lose with regret; they would, however, be parted with as we part with a luxury. The Apple, on the contrary, is not alone a superfluity, but has woven itself into our list of necessities. We speak, of course, comparatively; for the absolute necessities of life are few indeed. In the dessert; in pastry; in marmalades, jellies, pastes, and confections; in the production

of fermented liquors, both vinous and acetic; in medicine, and the arts; in all these departments the Apple takes its allotted place. If so multifarious be its uses, it may readily be supposed that its qualities must be variable to meet these purposes; and this necessarily introduces a distinct class of Apples, as in our present article—one that is adapted, in a superior degree, to culinary purposes.

No one who has seen the Bedfordshire Foundling, Blenheim Orange, Brabant Bellefleur, Alfriston, Kirke's Lord Nelson, and some others of similar excellent quality and beauty, can do otherwise than lament the almost universal cultivation of inferior sorts for the use of the kitchen. Those for the manufacture of Cider, should be kept to their own use, since they require to possess qualities different from the above. They should be astringent, austere, and abundant bearers; the size of the fruit, being, for such purpose, of secondary consideration; which, as every considerate housewife knows, is not the case with the culinary Apple.

The Bedfordshire Foundling, sometimes called the Cambridge Pippin, is large and handsome; is pale yellow green when gathered, but assumes a yellower tint on ripening; and, be it remembered, we always have our drawings made from the ripened fruit, that of the present Apple having been made so late as April. Its sunny side assumes a pale orange colour, and about the eye it has usually a slight sprinkling of russet, and a few specks all over the fruit. Its flesh is white, tender, and moderately sweet; and it forms an excellent Apple for all uses required by the cook from autumn till April.

The tree is a vigorous grower, a good bearer, not liable to become cankered, and succeeds equally well as a dwarf or standard. Should it grow too freely, the cultivator has the remedy at command—shortening its largest roots.





AUCH-CHISEL.



T has been said by one of our moralists, that next to the pleasure of receiving a benefit stands that of bestowing one. We have been seeking information in all parts of Great Britain respecting new varieties of fruits, and have experienced much pleasure from the unexpected favours conferred on us. We now, as the next pleasure, look forward with the hope of making it useful to others. In the west of England we have discovered newly-raised Apples; in the north, Pears and Strawberries; in Wales and Scotland, Plums; in the midland counties, new varieties of each of these, with the addition of Gooseberries of peculiar quality, intermediate between our own and North American species, partaking of the Black Currant flavour. We were unprepared for so rich a harvest of novelties.

One amongst these fruits is the delicious Pear figured above, which was raised by John Williams, Esq., of Pitmaston, whose exertions in this department of horticulture have, for many

years, been carried on with the utmost zeal and success. He has been not only the contemporary, but the intimate friend, as well as fellow-worker, with that most eminent of horticulturists and physiologists, the late president of the Horticultural Society, Thomas Andrew Knight, Esq.; who in the latter part of his life, when visiting Pitinaston, used to say to Mr. Williams, "You have a better climate to work in than I have at Downton. I hope you will continue your experiments; you will be able to effect more than I have done. I give up the Apple and Pear to you."

This Pear is named Auch-Chisel, having been propagated from seeds of the Green Chisel, fertilized by the pollen of the Poire d'Auch. The former Pear is chiefly valuable for its hardness, productiveness, and early ripening; for other qualities it is scarcely worth the trouble of cultivating. The Poire d'Auch, on the contrary, is sugary, melting, and high flavoured, but later in ripening; therefore the combination of the qualities of the Green Chisel with the Poire d'Auch was the desideratum sought by Mr. Williams, and most successfully obtained.

In size and form this new variety is intermediate between its parents; its eye small and sunk in a deepish narrow hollow, surrounded by slight irregular lobes; the stem half to three-quarters of an inch long, inserted in a cavity smaller than that of the Poire d'Auch, and indeed sometimes obliterated on one side, hereby making an approach to the Green Chisel, the stem of which is inserted without any cavity. It has the smooth green exterior of its progenitors, and is closely speckled with pale russet, which sometimes becomes confluent. Its flesh is yellowish white, with a little grit, but crisp, juicy, sugary, and pleasantly flavoured, somewhat resembling the Jennet. It ripens in September, and is a valuable early autumn Pear.

The tree is of free growth, perfectly healthy, and a great bearer. It nearly resembles the Chisel in its upright growth; and, owing to the shortness of the foot-stalks of the fruit, and consequent want of elasticity, it is very liable to be blown from the tree in high winds. This is much prevented if the branches be made pendent, which can be readily done, by cutting away the upright leaders, and loading the ends of the young lateral branches with clay balls. That little active garden robber, the Tom-tit, has a great fancy for this fruit, just before it becomes ripe; and, owing to its short foot-stalk, it soon falls to the ground under the repeated attacks of its beak. The fruit is larger when the tree is trained to a wall, but not so highly flavoured as when it is grown on a standard.



SECKLE PEAR.



AMERICA claims this Pear as her own, and we believe justly, for no trace of such variety has been found in any part of Europe, whence it may be supposed to have been derived. Coxe, whose work on the cultivation of Fruit Trees, was published at Philadelphia, in 1817, says, in reference to its name, that it was "so called from Mr. Seckle, of Philadelphia, the proprietor of the original tree, now growing on his estate near that city. It is in the general estimation of amateurs of fine fruit, both natives and foreigners, the finest Pear of this or any other country. The flesh is melting, juicy, and most exquisitely and delicately flavoured; the tree singularly vigorous and beautiful, of great regularity of growth, and richness of foliage, very hardy, and possessing all the characteristics of a new variety."

This author further states that Mr. Seckle had many fine varieties of Pears, and that the one under consideration was believed to have been an accidental seedling, which sprung up

where the tree grew. As this work originated at the very birth-place of the tree, we accept its authority for the spelling of the name—Seckle, in preference to Seckel.

Soon after the above treatise was published, Dr. Hosack sent trees of the Seckle Pear from America to the London Horticultural Society. In his letter he quotes Coxe's description, and observes "I may add that the fruit is admitted by all, to be one of the most exquisite and highly-flavoured we possess." A correspondent of Hovey's American Gardeners' Magazine, of 1835, states that he had seen the tree in excellent health, and that it was then about fifty or sixty years old. We may congratulate our friends of Philadelphia on theirs being the birth-place of the finest flavoured Pear in cultivation, unless we take an exception in favour of one of its offspring, which, ere long, we shall make known.

At an exhibition of the Cincinnati Horticultural Society, large and beautiful Seckle Pears were exhibited, the produce of a tree that had been grafted on an Apple stock. We hope that some of our ingenious friends will try the experiment of grafting Pears on stocks of the Apple and Crab.


Our drawing was made in October, when this Pear was in high perfection. Its warm brown tint, deepening into bright red on its sunned side, gives it an appearance superior to the generality of late Pears. Its exterior, however, is of secondary importance; since, as is justly observed in the Pomological Magazine, "It is found to exceed in excellence of flavour the very richest of our autumn Pears, possessing a high vinous aroma, which can scarcely be compared with any thing in fruits, unless with a concentration of the taste peculiar to the Swan's Egg."

The tree is hardy, and, even in strong soils, bears well as a standard, producing its fruit in clusters, at the ends of the branches. For the specimen from which our drawing was made we are indebted to the kindness of the Hon. R. H. Clive, in whose admirably conducted gardens at Hewell, under the direction of Mr. Markham, the trees are trained to a wall of eastern aspect, where they produce abundant crops of fine fruit. From this aspect, in a locality rather unfavourable, it proves melting and sugary, possessing all the superior qualities for which it is famed; where, on the same wall, it may be mentioned, the Glout Morceau, Beurré d'Aremberg, Duchesse d'Angoulême, and even the Passe Colmar, ripen so imperfectly as to be valueless.





PITMASTON GREEN GAGE.

OME botanists have doubted whether the Gooseberry should be numbered amongst our native English plants. Having, however, found it in dingles and in woods, far away from the habitation of man, we are inclined to the opinion that it is indigenous to England. Be this as it may, as now existing in our gardens, it is no longer the little acerb berry of the brook-side thicket, but one amongst our choicest productions—the offspring of cultivation; just as the Ribston Pippin is the offspring of the Crab, or the Magnum-bonum Plum of the Sloe. A glance at such changes should stimulate every cultivator to industry, seeing that we have no evidence that these fruits, which have departed so far from the character of their progenitors, have arrived at their limit of improvement.

Much attention has, of late years, been paid to the culture of the Gooseberry, and it has proved eminently successful in the attainment of the single object pursued; but we feel some regret that this object has been unaccompanied by another of primary importance. The prevailing desire has been to produce Gooseberries of large size—a quality which we consider secondary to fine flavour. Although we would not discourage the amateur cultivator from indulging in a favourite pursuit, still we know no advantage attendant on a great Gooseberry, if unaccompanied by high flavour. These two qualities are somewhat incompatible. Extraordinary development in size is usually, and particularly in the Gooseberry, obtained at the expense of a proportionate deterioration of flavour.

The last year (1845) it may truly be said, was unpropitious for giving to fruits a superior flavour; we must not, however, conceal the fact, that out of nearly fifty of the first-rate Lancashire varieties of Gooseberries, we could select but six of good flavour, and two only that were first-rate.

Nearly all the superior varieties of hardy fruits are cultivated with the same facility as those which are common and comparatively worthless. We are, therefore, anxious that our readers should obtain the best; and to such only shall we direct their attention. The Green Gage Gooseberry, now under notice, is of first-rate quality for the dessert. It was raised by John Williams, Esq., of Pitmaston, being one amongst a few that have been selected from many hundreds of seedling plants. It has nothing either in size or appearance to distinguish it from the common varieties of the same class; but in sweetness and flavour is incomparably superior. The tree is a spreading free grower, and does not shed its fruit immediately on its becoming fully ripe,—an objectionable property of some otherwise useful sorts.

In obtaining young plants of this Gooseberry, a nurseryman should be applied to on whom dependance can be placed for correctness of the names of his fruits. We mention this, because a round rough Gooseberry is often sold as this Green Gage. Mr. Williams's is smooth, or with only here and there a hair. Its shape, leaf, and prickles, are correctly indicated by our engraving.

The common cultivation of the Gooseberry is sufficiently well known; still, there are some points to which we shall hereafter call attention.





WOODVILLE'S MATCHLESS.



HERE is no fruit with which we are acquainted, that is applicable to so many useful purposes as the Apple. It has commanded the attention of all ages; even Solomon, in holy writ, makes it preeminent by comparison, "As the Apple-tree among the trees of the wood, so is my beloved among the sons. I sat down under his shadow with great delight, and his fruit was sweet to my taste." (Song of Solomon, 2, 3.) So diversified are the qualities of its numerous varieties, now in cultivation, that some or other of them can be found to gratify every palate. Whether, in the dessert, we seek an Apple that is sweet, sour, hard, soft, crisp, or aromatic, we need not be

disappointed. In the kitchen, for tarts, sauces, jellies, marmalades, and a multitude of other preparations, Apples are always in request. In agriculture, on a more extended scale, for the production of a wholesome beverage, the cultivation of the Apple assumes a more important feature; and even in the arts, it is valuable, its malic acid having been used to some extent in dying.

The various purposes to which this valuable fruit is applicable have directed attention to the cultivation of numerous varieties, some of them having proved the best adapted to one purpose, whilst others have been valued for their fitness for other uses. Woodville's Matchless, now figured, is, in some districts, esteemed as a dessert Apple; its flesh is sub-acid, juicy, and agreeable, but it does not reach our estimate of a first-rate fruit for the table; it has, however, its merits, for it keeps well—our drawing having been made in April; and it is generally useful in the kitchen, but is somewhat too mild for all purposes. It never assumes a high colour on the exposed side, but attains a softened tint of reddish brown on its ground colour of greenish yellow, with a good sprinkling of fine russet flakes and specks. It is not till late in the season that it loses its more prominent green colour, and assumes the subdued yellow of full ripeness.

For the specimen from which our drawing was made, we are indebted to the obliging attention of Mr. Rivers, of Sawbridgeworth; who says, the tree is of free and healthy growth, rather spreading, and a good bearer. For orchards it succeeds well on the Crab-stock, and on Paradise-stocks for garden dwarfs. Its strong constitution makes it preferable to some superior varieties for planting in tenacious soils, where the subsoil is of clay. We recommend it rather as a profitable orchard Apple than for garden culture.





PITMASTON GOLDEN WREATH.

ENGLAND acknowledges the Golden Pippin as one of its ancient inhabitants, and for several ages past, this Apple has been a distinguished favourite. Mr. Knight, the late president of the Horticultural Society, believed, agreeably to his theory, that the Golden Pippin had, from old age alone, fallen into a state of decrepitude and decay, from which it never could be recovered by being grafted on other stocks, however healthy these may be. The graft, being merely an extension of the original tree, would, more or less, partake of its declining health. The correctness of this theory of our great experimentalist, has been doubted by many pomologists. Mr. Knight may not have given sufficient latitude to the existence of some sorts of Apple; but, that decay of many old sorts is every day observable, none can dispute; and that many of the varieties which are now called Old Golden Pippins, and pointed to as contradictory of his theory, are seedlings of late date, we are fully convinced.

The excellence of the Golden Pippin, and the fear of altogether losing it, has induced many to propagate from it by

seeds; amongst these we have J. Williams, Esq. of Pitmaston, to whom we are indebted for the present beautiful new variety, raised from seed of the Golden Pippin, which had been fertilized by the pollen of the Siberian Crab. The fruit bears ample evidence of its parentage; and a more beautiful object amongst trees, can scarcely be imagined, than this presents when laden with fruit. Its branches partake much of the character of the Siberian Crab-tree. They are long, slender, and drooping; not much branched by lateral shoots; and their effect may be conceived, when we state that these twiggy branches, two or three feet long, but little thicker than quills, become densely crowded with bright yellow fruit, forming a brilliant exhibition of pendent golden wreaths.

The idea of using the Siberian Crab, as one of the parents of new varieties of Apples, originated, we believe, with Mr. Knight. He employed it chiefly on account of its hardihood and productiveness, and the variety which we have figured justifies his conclusions. The tree, at Pitmaston, which has not yet been increased, is healthy, and exceedingly productive, but affords not the anticipation of large growth.

The segments of the calyx of this Apple, are long; and the hollow, which the eye occupies, is somewhat furrowed. The stem, long and thin; inserted in a narrow cavity. Its fine yellow-coloured skin, bears here and there a little russetty freckling; and on the exposed side, a few bright red specks. Its flesh is bright yellow, crisp, juicy, sweet, and pleasantly flavoured. It will require gathering in September, but an inadvertency prevents our having proved how long it may be kept; the drawing of it was, however, made in November. Miniature trees of this Apple, laden with fruit, would prove beautiful objects in a shrubbery.





COOMBE ABBEY NONPAREIL.



MAN who has exerted himself for a series of years, in the promotion of any laudable object, whether successful or otherwise, deserves the thanks of his country.

A propagator of Apple and Pear Trees, from seeds, may be supposed to possess, not only patience, but a desire to benefit posterity. Twelve or fourteen years, cast a long shadow before them; and when, after waiting this length of time, the uncertain value of the substance is considered, it must be confessed, that men deserve more than praise, who originate new fruits. Apple trees rarely show the real quality of their fruit, in less than fourteen years. All, however, who have the convenience of doing so, should raise seedling trees; for it is to these only that we can look with any degree of confidence, for permanently furnishing our orchards, and not to old and cankering varieties.

For the Coombe Abbey Nonpareil, we are indebted to Mr. John Oliver, gardener at Coombe Abbey, the seat of the Rt. Hon. the Earl Craven; a situation which, to the honour of the employer and employed, Mr. Oliver has occupied for upwards

of forty years. He has been a most successful propagator of Apples and Pears, taking the prizes for seedlings at all the neighbouring exhibitions; and for the many excellent new sorts, sent to the London Horticultural Society, he was elected one of its corresponding members.

This Apple was raised, by him, from seeds of the Wykin Pippin; and partakes much of the qualities of its parent, but is a better keeper. The tree is of very free, and rather upright growth; a good bearer, perfectly healthy, never betraying the slightest appearance of canker; it grows well too, in moist cold ground, over a subsoil of clay, so that it will be suitable for situations where tender varieties cannot be grown with certainty of success. It has, hitherto, been grafted on Crab-stocks; it may however, without doubt, be grown on Paradise-stocks, for dwarf trees; and probably may not be deteriorated, but even improved in quality.

It has been the practice of many pomologists, to take drawings of their fruit when gathered from the tree. This is not our practice. We consider the proper time to make a representation of any fruit to be, when it is in perfection for use. Of Apples and Pears, some of the handsomest and best, when gathered, are most uninviting; they offer as little pleasure to the eye, as to the palate; and are alike indebted to three or four months' storing, for their beauty of surface, and deliciousness of flavour. The drawing of the Coombe Abbey Nonpareil was made in March; the fruit may, however, be kept till May; but not in full perfection for the table.

The appearance of this Apple is such as would, in the estimation of an Apple fancier, promise good qualities. Its yellowish ground colour, tinged with reddish brown on the sunned side; and a variable sprinkling of russet, prevailing more particularly near to the stem, combine to make it an attractive Apple. Its flesh is white and crisp, having a well-balanced mixture of sugar and acid, with much of the flavour of the Old Nonpareil.





POIRE D'AUCH.



THE twelfth subject of the Fruitist is the Auch-Chisel, an intermediate variety of Pear, between the Poire D'Auch and the Green Chisel. We now figure the most important of its parents, which has long been grown in good collections, but still scarcely heard of by the public,—by the thousands who have gardens in which it may be grown; and walls and houses against which it may be trained.

The Poire D'Auch much resembles the Colmar, but is superior to it for several reasons. Young trees come into bearing sooner, and they bear more freely than the Colmar; the fruit may be kept longer, and its flavour, in general, is preferable. It is important that the one should be distinguished from the other; and it is stated in an early volume of the London Horticultural Society's Transactions, that "Specimens of the D'Auch and Colmar Pears were sent together from the Royal Gardens at Kew, to illustrate the difference of the two sorts. They have been supposed to be the same fruit, and (since the French writers do not mention the D'Auch Pear) this opinion has been very prevalent; but the difference is sufficiently manifest. The D'Auch Pear ripens a fortnight later than the other, it is more highly flavoured, and has yellowish flesh; the Colmar being internally of a greenish white. In the D'Auch Pears exhibited, the end next the stalk was thick and flat, whilst that of the Colmar's was pointed; but this external character is not constant, the two kinds varying much in shape, and consequently in appearance, often resembling each other." We may add to these distinctions, that the D'Auch Pear is proportionably wider near the eye; and it may be necessary to mention that the flesh certainly is a yellowish white, notwithstanding the assertion to the contrary in Lindley's Guide to the Orchard and Kitchen Garden. On reference to the catalogue of the Horticultural Society, we find that these two Pears are not distinguished, the one from the other; they certainly, however, possess differences which are continued under cultivation in the same gardens; but the true Poire D'Auch is often misnamed Colmar.

The late Duke of Northumberland is said to have introduced this Pear to England early in the present century. Our drawing was made from the fruit in March, at which time it was in perfection for the table. Its skin was smooth, of a regularly green tint, and finely specked; flesh rather crisp than buttery, juicy, sweet, and fine flavoured. Our specimens contained a little grit, in minute particles, but not such as to produce the least unpleasantness in eating. We cannot recommend this Pear to be grown otherwise than on a wall of good aspect.



COE'S GOLDEN DROP.



ERVAISE COE, a market gardener, of Bury St. Edmunds, has immortalized his name by raising this Plum, which occurred about the year 1800. It originated from a stone of the Green Gage; which, from the contiguity of the trees, may have been fertilized by the White Magnum Bonum. Dr. Lindley, in the *Pomologia Britannica* says "Of all the Plums of modern origin, this and the Washington are not only by far the best, but perhaps superior to any of the oldest varieties." This is high praise, but when all the qualities of the Golden Drop are considered, is probably just. It keeps admirably; and any reasonable time will not dissipate its delicious flavour. It may hang for a considerable time on the tree, after it is ripe, which usually takes place at the end of September. After being gathered, too, if suspended by the stalks, in a dry room, it may very well be kept a month or two. It is none the worse

for being a little shrivelled. In Lindley's Guide, we are told that by wrapping it in soft paper, and keeping it in a dry room, it will keep, and be exceedingly good, at the end of twelve months.

This is a very handsome fruit; its rich yellow, when quite ripe, with numerous bright reddish spots on the exposed side, distinguish it from all others in the dessert. Its flesh, which is greenish yellow, is very sweet and delicious, and adheres to the stone.

In favourable situations, in the southern half of England, this Plum may be cultivated as a standard, and its fruit will not thereby be deteriorated in flavour, but will be less handsome than when grown on a wall. It, however, deserves a wall, and in the southern parts of England an east or west one should be chosen; but in the north, a southern aspect will be more favourable to its maturation of fine fruit.

It has been thought by some persons that limestone soils are favourable to the fruitfulness of Plums, and consequently to Apricots, which are usually grafted on Plum stocks. Ere long we may hope to ascertain, with some degree of certainty, what soils or manures are best adapted to the produce of each of our useful fruits. The chemist can now determine, with accuracy, what organic and inorganic matter is contained in any vegetable production; consequently, what ingredients are indispensable in the soil, for their growth. The operations of agriculture and horticulture have hitherto been conducted, as it were, in the dark; but we seem now to have arrived at the break of day, and it may not be too much to suppose, that succeeding generations may so far discover the requirements of the soil when employed in the production of any desired crop, as to be able, subject, of course, to atmospheric irregularities, to secure the certainty of abundant produce.





PITMASTON CHAMPAGNE.



VIDENCE exists in the whole economy of nature that man was intended for action; it exists especially in himself, inasmuch as total inaction soon produces uneasiness. Besides this, he has appetites to satisfy, which, more or less, demand the employment of his energies. The forms and qualities of matter designed to be acted upon are infinite; hence, labour and materials for its employment, may be said to be without limit. The products of the vegetable world stand prominently amongst these materials, and they seem to be infinitely improveable—an all-wise arrangement which, doubtless, is intended to encourage and reward exertion.

In the cultivation of a plant, the cultivator is rewarded according to the ability and attention which he brings to bear on

the task ; but we are not to stop short at what may seem perfection in the mere growth, that is, the sowing and reaping, the mere planting and gathering of vegetables ; for since they are every one capable of being improved, it is doubtless expected that we should employ the talent given us in carrying out the intentions of their Creator—of advancing each of them in the scale of beings to which they belong. Apples have been raised, by human agency, from Crabs ; Plums, from Sloes ; sweet Cherries, from bitter ones ; garden vegetables, from insignificant weeds ; and agricultural seeds—even Wheat, which is but a mere grass, we ourselves have proved to be subject, by hybridisation, to the same laws of change and improvement : indeed, as we observed, change is infinite, and encouragement to well-directed exertion, in behalf of these improvements, is offered us at every step, by increased fertility, and an apparent advance of nature. Still, we would not be supposed to advocate the views of the author of the “*Vestiges of Creation* ;” who sets forth, that the present perfection of this world, and its entire contents, have arisen by successive degrees, from the operation of natural laws, which now are, as they ever have been, in regular operation.

We have been led to these reflections by the subject before us,—an improved valuable garden production, raised by John Williams, Esq., of Pitmaston, between that variety of Gooseberry known in our gardens as the Red Champagne, and one of the robust North American species, with strong double spines, and small black astringent berries. The flowers of the Champagne were fertilized with the pollen of the American plant, the name of the species being now unknown, its cultivation having been discontinued on account of the superiority of its offspring. The produce of this cross, inherited too much of the quality of the exotic plant, therefore seedlings, without hybridisation, were subsequently raised from it ; and amongst these, two or three possess valuable properties. That which, by the obliging attentions of Mr. Williams, we now publish, has the rich sweetness of the Champagne Gooseberry, combined with a little of the Black-Currant-like aroma of the North American parent. The chief peculiarities exhibited by the bush, are its luxuriant spreading growth, as it promises to become four times the size of a common Gooseberry-bush, and its having very strong spines, some nearly an inch long. The fruit is small, as we have shown, but very abundant ; and it ripens and remains long on the trees in its mature state.



TAUNTON GOLDEN PIPPIN.



OLDEN Pippin has, for ages past, been a favourite name, and is borne by many seedling Apples, which have very little affinity to the original variety. The Taunton Golden Pippin has more of its inward qualities, than outward resemblance, and will not disgrace the name.

With the Taunton Golden Pippin we were favoured by the Messrs. Lucombe, Pince, and Co. nurserymen, of Exeter, who have grown it many years, but can give no account of its origin. It is well known in most of the fruit-growing districts of Somersetshire and Devonshire; and as it bears no other distinguishing name than that which we have given, it may be presumed to have had its origin in one or other of the aforesaid counties, in the neighbourhood of Taunton.

It does not generally occur that the Apple which is superior for the dessert, is also good for the production of cider; indeed the contrary is usually the fact, for the astringency which is

unpalatable in dessert Apples is esteemed as very advantageous in cider fruit. The Taunton Golden Pippin has, by many fruit-growers in the West of England, been used for cider, and is found to produce a liquor of first-rate quality. Although its exterior has not brilliancy of colour, it has much general warmth of tint, and its flesh is also yellow; it therefore agrees with Mr. Knight's theory, who observes, "When the rind and pulp are green, the cider will be thin, weak, and colourless; and when these are deeply tinged with yellow, it will, however manufactured, or in whatever soil it may have grown, almost always possess colour, with either strength or richness. The substances which constitute the strength and body in this liquor, generally exist in the same proportion with the colour, though there does not appear to be any necessary connection between the tinging matter and the other component parts."

Our drawing of the Taunton Golden Pippin was made in January, at which time of the year it was in high perfection; it proved of excellent quality, and kept till April. Its eye is open, and sunk in a deep regular bason, very slightly marked with plaits. Stem short, inserted in a narrow, not deep, depression. Skin deep yellow, reddened on the sunned side, with deeper-coloured irregular streaks, and marked all over with slight russetty specks. Flesh yellow, firm, crisp, and smooth; not very juicy, but sweet, brisk, and well-flavoured.

The tree is of moderate growth, healthy, rather spreading, a good bearer, and succeeds well as a dwarf or standard, in common soils. For standards, or six-feet dwarfs, it should be grafted on crab stocks; but for miniature trees it must be put on paradise stocks; when, by root-pruning, it may be kept in full bearing, at a miniature height even of two feet.





AUSTEN'S SCARLET STRAWBERRY.

THE systematic name, *Fragaria*, has for many centuries—probably for centuries before the Christian era, been applied by the Latins to this fruit. Such appellation would, very naturally, suggest itself as appropriate, from its unusually fine fragrance. All the Strawberries known as Scarlets come under the denomination of *Fragaria Virginiana*; Virginia being the native country of the first plants of Scarlet introduced to England. So, also, is the Chili Strawberry called *Fragaria Chilensis*, from the country in which it is indigenous. The Pine Strawberry, also, has, by botanists, been made a distinct species, called *Fragaria grandiflora*. Mr. Knight, however, considered these to be one species only, from the possibility,

indeed we may say facility, with which they may be mixed by hybridization. Mr. Knight's argument, we think, not quite tenable, for the original species possess very distinct characters, although, in our gardens, by the attentions that have been bestowed on this most favourite fruit, specific distinction is almost obliterated, and the Strawberry stands out as a prominent indication of the power that the Divine Ruler of all his operations has placed in the hands of the horticulturist.

Several years ago we were favoured with plants of the above variety of Scarlet Strawberry, by its originator, the Rev. John Austen, of Chevening Rectory, Kent; and we have cultivated it ever since, with continual success. It has constantly been esteemed as the best amongst Scarlets; being a most prolific bearer, the fruit early in ripening, and possessing a peculiar delicacy, both in the consistence of its flesh, and in flavour. At the same time we should mention that judgment of its comparative superiority is confined to its class—the Scarlets, since it is neither so rich in sweetness or flavour as some of the hybrid varieties combining qualities from the Hautboy or Pine. Mr. Austen states, that it was raised from seeds of the Downton Strawberry, and as it is not generally known, we have sent plants to the Horticultural Society, that its members may be readily supplied.

No Strawberry that we have cultivated increases so rapidly as this. It has produced with us most abundant crops, even when the plants have remained undisturbed for two or three years; still, the most certain produce of the finest fruit, is obtained by annual planting. But, when thus treated, instead of planting, in anticipation of the roots remaining to increase twenty-fold in size, the runners should be put in only four inches apart, in the rows; and the rows a foot asunder. Thus, if narrow beds be formed, merely for three rows on each, and planted not later than the end of July, on good, and well-dug, soil; in the following summer they will present a continuous mass of flowers and fruit. The beds may be advantageously made where early potatoes have been taken up; and if in a month after planting, their growth is not luxuriant, they should be stimulated by a liberal soaking, once or twice, of water; to every gallon of which an ounce of guano should be added, twenty-four hours before its use. Destroy runners on young beds.





ORD'S APPLE.



THE first account which we have of the above-mentioned fruit, occurs in the second volume of the Transactions of the Horticultural Society, communicated by Mr. Salisbury. It is there stated, that John Ord, Esq., of Purser's Green, near Fulham, about the year 1780, raised a seedling tree from a Newtown Pippin, imported from America. This tree becoming unhealthy, Mr. Ord's sister-in-law raised a seedling from its fruit, which we may say, in the phraseology of biographers, is "the subject of our present memoir." This descendant of the far-famed Newtown Pippin, is not so pleasing a fruit to the eye as its progenitor, but it inherits most of its good qualities when judged of by the palate.

It has the eye sunk in a narrow, moderately deep, basin, which is formed within by irregular ribs or plaits. Its stalk

long and thin. Colour, a yellowish green, with the exposed side deepened to a reddish brown, and irregularly speckled, and sometimes russeted near the stem. Flesh, greenish white, tender, rather melting than crisp, juicy, with a well-sweetened briskness; and possessing a pleasant but not prominent perfume. Our drawing of Ord's Apple was made in the first week of June; it was then perfectly sound, but its height of perfection, with regard to flavour, will usually be found to be from January to April.

In respect to culture, we are informed by Mr. Errington, than whom no one is more able to direct, that the tree bears well as a standard or espalier; but, says he, "It well deserves a wall. An east or west gable would suit it admirably. When the tree becomes established, it may be well to insert grafts upon it of the best Nonpareil, and this fruit would be found of a flavour superior to those grown on standards. Thus, two excellent varieties would be produced on the same tree—a pleasing convenience to amateur horticulturists. If such plan be adopted, I would advise a platform to be made for the tree, after the manner described in the Auctarium of the present year."

This tree is not very hardy, therefore, if grown as a standard, it should occupy a favourable situation; unless it be in the West of England, particularly in Devonshire, where it will need no such caution. This county possesses advantages for fruit growing which every horticulturist would gladly possess.





DELICES D'HARDENPONT.



THE names of fruit are not always justified by its qualities; the Delices d'Hardenpont is, however, a Pear which, to every palate, will be found, as its name implies, delightful. Many Pears possessing the highest and richest flavour, have, also, peculiarities of perfume, which, to some persons, are in the highest degree

grateful, but not so to all. This should be borne in mind, in forming a judgment of flavour for the fruit-eating world. The Delices d'Hardenpont possesses a pleasant admixture of sweetness and acidity, with a moderate perfume, which can scarcely be otherwise than agreeable to every palate that is not influenced by extreme fastidiousness. The original tree was raised at Mons, in France, by the late Counsellor Hardenpont, and the variety was first received in this country by the London Horticultural Society; and cultivated, as a standard, in their garden at Chiswick, where its fruit proved of first-rate quality.

When grafted on a Pear stock it is a healthy free grower, producing strong short-jointed shoots, and it is also a good bearer. In the vicinity of London, and in Kent, it is luxuriant and productive, as a standard; but in more unfavourable climates, it may demand the assistance of a wall. At Hewell, the seat of the Hon. R. H. Clive, M.P., where the temperature scarcely arrives at the average warmth of the midland counties, it succeeds admirably, on walls of southern exposure; its fruit is there finely grown, ripens perfectly, and is held in high esteem, even in a collection of first-rate varieties.

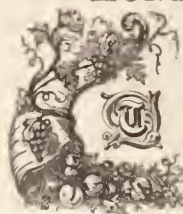
When fully ripe, as in October, in which month our drawing was made, it assumes a rich yellow tint, is strongly specked, and almost covered with a cinnamon-coloured russet. Its flesh is a yellowish white, juicy and melting, but mixed with a fine grit. It is sweet, and possessing a pleasant slight astringency; with a very agreeable but not powerful perfume.

Grafted on Quince stocks, and grown as dwarfs, in all the moderately favourable districts of England, the Delices d'Hardenpont will, doubtless, succeed perfectly.





HUNT'S ROYAL NONPAREIL.



HIS Apple was introduced to the notice of the London Horticultural Society, some years ago, by the late Thomas Hunt, Esq., of Stratford-on-Avon; and on that occasion, was highly praised for its qualities, as a dessert fruit. It was modelled in wax, by the Society, a copy of which was presented to Mr. Hunt, and is now in the possession of his son, W. O. Hunt, Esq., Solicitor, who occupies, and attentively cultivates, the garden, with its choice fruit trees, planted by his father. The Apple which was sent to the Society was thirteen inches in circumference, and weighed upwards of thirteen ounces. It was produced against a wall of southern aspect, where the original tree now grows, in vigorous health. To Mr. W. O. Hunt we are indebted for specimens of this fine fruit, which is certainly of first-rate quality. This gentleman informs us, that it was propagated by his father, from a seed of

the old Nonpareil, to which it bears some resemblance, but is decidedly handsomer.

On referring to Lindley's Guide to the Orchard, we find "Hunt's Nonpareil" mentioned as being synonymous with "Hunt's Duke of Gloucester." The "Royal Nonpareil,"—the only Nonpareil of Mr. Hunt, and his "Duke of Gloucester," are distinct varieties, the latter being more ovate and russety, and a somewhat smaller Apple than the one we have now figured. As we have been kindly favoured with fruit of each, we hope, at some future time, to give further publicity to the "Duke,"—an Apple for which the Horticultural Society awarded to Mr. Hunt one of its medals.

The Royal Nonpareil is not brilliant in colour, but of regular and handsome shape, somewhat flattened, and indistinctly lobed. The eye is slightly depressed, rather open, the sepals being short. The stem short, in a deepish narrow cavity. Its ground colour is a yellowish green, with russety specks, and on some parts the russet is finely diffused, spreading in mossy veins; and the exposed side tinted with soft brown. Its flesh is greenish white, crisp, smooth, and juicy; possessing a most grateful and refreshing mixture of sugar and acid, with a pleasant vinous flavour. The admirers of the old Nonpareil will here find their favourite exceeded in size and beauty, and equalled in its still more valuable properties of consistence and flavour.

As faithful biographers, however, we must call especial notice to the favourable circumstances under which this tree has lived; it has luxuriated on a wall of the best aspect, as previously mentioned; and Mr. Hunt informs us that he is not aware of its ever having been cultivated as a standard. Its growth is exceedingly free and healthy; it is an excellent bearer; and scarcely can a doubt be entertained but that, as a standard or garden dwarf, it would be quite successful.





LOUISE BONNE.




HERE Pines as plentiful as Pears, we believe that ounce for ounce the latter would be preferred by the greatest number of critical palates. Of course we allude to Pears of first-rate quality—the melting, luscious, perfumed Flemish varieties, so highly prized, where known; and which every one with a few yards of garden ground, or exterior wall, may produce. Indeed, the very Pear now figured, was produced by a tree which may be said to occupy neither wall nor garden. The tree was first trained against a building,

but its situation was required for other plants, therefore its side shoots were gradually pruned away, leaving a leader to take its course upwards. It soon reached the roof of the building, when lateral shoots were encouraged, and extended right and left, on two-inch square poles, confined to the roof by staples. Here, with a south-eastern exposure, it luxuriates, and promises to be most prolific. We would particularly impress on the minds of our readers the advantage of economizing space. Who is there that does not possess a garden, a wall, or a roof? that may be made to administer to his wants or his pleasure? Its aspect is unimportant, since the fruit may be varied to suit the exposure.

The Louise bonne, of Jersey, cultivated by Mr. Rivers, is, he says, the Louise bonne d'Avranches of the French, and superior to that usually known by the name. Whether the one figured be that alluded to, we cannot determine, it is, however, of excellent quality, and, doubtless, the one so called by John de la Quintinie, director-general of the gardens of Louis XIV, of France.

The Louise bonne, when well grown, is a handsome table fruit, possessing more freshness of appearance, from its red and green tints, than the generality of Pears which are met with in the dessert at the latter part of the year. Its eye and stem, as shewn by the engraving, are in very shallow depressions, and its form is altogether regular and even. Its surface is perfectly smooth; and, when gathered, is clear green, well coloured with brownish red on the exposed side, and finely speckled all over. When fully matured, its green tint becomes much softened by yellow, and its flesh juicy, melting, sugary, and of very pleasant flavour.

The tree succeeds perfectly as a standard, and is exceedingly prolific. Grafted on Quince stocks, for dwarfs, it may be kept to any size; and by those who possess but a flower garden, may be planted in situations where, being kept subservient to the general features of the parterre, it would increase its beauty and interest, and the ultimate gratification afforded by its fruit we need not mention. It should be recollected that by transplanting and root-pruning, on which subjects we have already treated, and thereon shall still give further instructions, these dwarf trees may be kept to any size required. Cutting away the branches of a tree, to reduce its size, is but a temporary mitigation of the effect, regardless of the cause. The roots are the source of extension, these, therefore, demand the first consideration.





DUCK-WING GOOSEBERRY.



It will be seen by our remarks on the two varieties of Gooseberry already published, that we are not advocates for the cultivation of "Great Gooseberries," irrespective of that quality which every consumer will esteem as preferable to size,—that is, flavour. It was mentioned in the article on the Pitmaston Green Gage Gooseberry that half-a-dozen only of good flavour were met with amongst fifty Lancashire prize varieties; that now published is one of them—the Duck-wing; and as we happen to have a similar variety in cultivation, which we have always esteemed as of first-rate quality, we have thought it deserving of notice. It is not, however, so highly important that we introduce any particular Gooseberry to notice, as that we excite the attention of horticulturists to the fact that most of the varieties which are held in esteem by "fanciers," maintain their popularity from the size alone of their fruit;

whilst, in regard to flavour, they are worthless. We never have yet met with a very large Gooseberry possessing high flavour, therefore it is a reasonable conclusion that these qualities are, generally speaking, incompatible

On referring to Mr. Rivers's Catalogue of Fruits, it will be seen that the varieties which he cultivates for sale, are arranged in two distinct classes; these are, "Lancashire prize sorts;" and "Old varieties, with small high-flavoured berries." This is but a correct distinction; and, for the guidance of those who may wish to extend their plantations, by the addition of high-flavoured sorts, we will enumerate those contained in the latter class.

Black Damson.
Champagne, Red, of unequalled richness
Champagne, White.
Champagne, Yellow, excellent,
Coe's Late Red, very late and good
Early Green Hairy, or Green Gage,
early and good.
Early Red, Wilmot's.
Golden Drop, the earliest.

Ironmonger.
Keen's Seedling, good bearer, earlier
than Warrington.
Old Rough Red, excellent for preserving.
Rumbullion, great bearer, much grown
for bottling.
Terry's Late Red.
Warrington Red, one of the best late
varieties.

We should state, that the Green Gage here mentioned, is not the Pitmaston Green Gage, our No. 14; this being smooth instead of hairy.

It is, however, but fair towards those cultivators who delight in "Thumpers," that we should mention some of the varieties which have of late produced the largest fruit. The following list, with the weights respectively, of six of each colour of the most successful prize berries appeared in the Gardeners' Chronicle.

RED.		dwt. grs.	YELLOW.		dwt. grs.
Loudon,	36	16	Leader,	26	17
Wonderful,	33	0	Catherina,	30	4
Companion,	28	0	Two to One,	28	0
Conquering Hero,	30	18	Pilot,	35	16
Lion,	25	12	Gunner,	23	21
Lion's Provider,	28	0	Dubliu,	26	16
GREEN.		dwt. grs.	WHITE.		dwt. grs.
Thumper,	27	16	Freedom,	27	8
Overall,	25	7	Queen of Trumps	24	0
Turnout,	23	6	Eagle,	23	14
Weathercock,	24	6	Cossack,	25	16
Peacock,	26	15	Tally-ho,	25	14
Queen Victoria,	26	0	Miss Walton,	24	19

The Loudon, mentioned above as weighing 36dwts. 16grs., has proved a most successful prize berry. This specimen, it is believed, was the largest ever produced.





EMPEROR ALEXANDER.



HIS Apple may indeed be called an Emperor. Not one that we have hitherto met with can equal it in all its characters. Its magnificent size, its handsome shape and colouring, and its qualities, both as a culinary and dessert fruit, combine to give it superiority over, perhaps it may be truly said, every other Apple. We learn from the Transactions of the London Horticultural Society, that this Apple was, for the first time, prominently brought under the notice of English cultivators in 1817; when Messrs. Lee and Kennedy, of the Hammersmith

Nursery, sent to the Society, magnificent specimens of the fruit, which they had received from Riga; one of which, taken as a fair sample, weighed nineteen ounces, and measured full sixteen inches round its centre. The Apple is a native of the southern provinces of Russia, whence it was transported to Riga, where it obtained the name of the Alexander Apple, in compliment to the Emperor of Russia, to whom some of its produce is said to be annually sent as a present.

For the specimen now figured (three-fourths of its natural size) we are indebted to the kindness of a constant friend and contributor, Thomas Blakeway, Esq., of Tenbury, whose zeal in the encouragement of horticultural pursuits is equalled only by his benevolence and generosity. This variety flourishes in the garden of one of his tenants, in a climate inferior to the average of the midland counties; therefore we may conclude, as well from this instance, as from its native country, and a knowledge of its general healthy growth, that it is perfectly hardy, although not esteemed a prolific bearer. Rogers, in his *Fruit Cultivator*, says it is less subject to suffer from American blight than some other kinds, of less free growth.

The deeply-sunk eye is a strong feature in this Apple; and it has a still deeper cavity of the stem, reaching almost to the core. Its colour, in October, when our drawing was made, was a rich golden yellow, more or less beautifully coloured, according to its exposure, whilst growing, by a fine crimson speckling, and loose blotchy stripes. A little fine net-work of russet is often found about the eye. The flesh is yellowish white, of a tender, smooth, consistence; juicy and sweet; with a rich, high, and somewhat pine-like flavour. Its size makes it somewhat unsuitable for a dessert fruit, otherwise those who prefer a rich tender Apple cannot have one superior to this native of Russia. The tree is well suited for culture as a dwarf or espalier.





BEURRÉ DE RANS.



THE old maxim, "Never too late to mend," is, doubtless, worthy of remembrance. Or, to the same effect, we may adopt Trusler's rhyme,—

"For though delay be dangerous ever,
Still it is better late than never."

Therefore, we correct the commonly received name "Beurré

rance," which has hitherto been used for the excellent Pear now figured. Intimation of this name being erroneous was transmitted, several years ago, from Paris, by a correspondent of the *Gardeners' Magazine*, (vol. x. p. 157,) who mentions that the Pear was originally brought from the commune de Rans, in Hainault, therefore its name should be *Beurré de Rans*. The word *rance*, signifying rancid, or rank-tasted, could never, we may reasonably enough suppose, have been adopted to distinguish a most delicious fruit. It was introduced to this country in 1820, having, as was then represented, been raised by the late Counsellor Hardenpont, who resided at Mons, the capital of Hainault, which circumstance corroborates the above statement of the Parisian correspondent.

It has been esteemed, on the continent, as the most valuable of all late Pears; and in this country also, it has proved one of the hardiest and best-keeping varieties in cultivation; the tree bears, too, most abundantly, as a standard or dwarf, and the fruit from these is sometimes superior to that grown on walls; but, unlike the majority of fine Belgian Pears, it has succeeded better when grafted on the Pear stock than on the Quince, a circumstance which should not be overlooked. The fruit attains the finest quality when not permitted to become too ripe before being gathered; and, although it may sometimes become a little shrivelled, it should not be introduced to table before it justifies the name *Beurré*, melting like butter; which will occur at very different periods, some years in January, whilst in others it will not arrive at its highest state of perfection till the month of May, or even later.

Our drawing was made in March, when it had lost its strong green colour, and become brownish, rather rough, and russety. Its flesh is greenish, always juicy, somewhat gritty at the core, but becomes melting, sugary, and deliciously rich in flavour.

A light and dry soil should be preferred for the tree; and, as it assumes a rather straggling and pendulous growth, Mr. Errington's mode of training, on horizontal rails, lately described in No. 268 of this work, may be advantageously adopted in its cultivation.





SPICY GLOBE APPLE.



HEN we commenced the *Fruitist*, as an addition to the Botanic Garden, it was with the desire of extending the cultivation of those valuable varieties of garden and orchard fruits, which have hitherto been but little known, most of them being confined to the London Horticultural Society's gardens ; whilst a small portion have been possessed by the nobility, and some of the respectable nurserymen. We have long ago observed, and observed with regret, how very little is known, through the country, of the superior new seedling Apples and Pears, both foreign and British, and how well satisfied fruit producers have been with those that they already possess ; this reminds us of Sterne's words "It is the fate of mankind, too often, to seem insensible of what they may enjoy at the easiest rate." We were not, however, wholly aware of the extent of that field which we had opened for our labours,—of the many

valuable new varieties which have been raised in various localities, and are unknown beyond its narrow boundaries. Although our enquiries have extended over many parts of the kingdom, still, it is certain that many excellent seedling Apple and Pear trees exist where they have been raised, and are unknown beyond the garden or farm which gave them life; we therefore earnestly solicit every one, in the name of patriotism and philanthropy, to inform us of the existence of any that are of superior quality, and of local cultivation.

The Spicy Globe Apple is one of these local varieties, unknown to fame beyond the neighbourhood in which it originated,—Chaddesley Corbett, in the county of Worcester. For our knowledge of it we are indebted to the obliging attentions of a gentleman residing in the immediate vicinity,—the Rev. J. Brownlow, of Harvington, whose exertions, in collecting and distributing the finest sorts, are operating very beneficially on those who reside near him.

The Spicy Globe is handsome; it has a clear, yellow-green skin; is slightly specked, and on the exposed side, brightened by an orange tint, specked and pencilled with deep red; and a few russetty lines and touches are generally found irregularly dispersed over its deeper coloured portions. Eye, small; in a narrow bason, lined with fine plaits; the calyx short and connivent. Stem, long, thin, and inserted in a narrow cavity. Flesh yellowish-white, mild, and easily breaking; juicy, and moderately sweet; possessing an exceedingly pleasant, spicy, clove-like, fragrance.

The Apple ripens early, is equally suitable for the dessert, or kitchen use; and at the time our drawing was made, in November, was in high perfection. The tree, although quite free from canker, is of small growth, and well suited for dwarf culture; one of those varieties that may, even without the application of peculiar treatment, be kept in efficient bearing at three feet high.





WILLIAMS'S GOLDEN PIPPIN.



THE original variety of the Golden Pippin has not unfrequently been referred to as evidence against the theory of the late President of the Horticultural Society—T. A. Knight, Esq. This distinguished physiologist maintained that the Apple tree had its period of youth, before it became fruitful; its period of strength and fertility; and that of old age and decrepitude. In his "Treatise on the Culture of the Apple and Pear," he says,— "Vegetable, however, like animal life, in individuals, appears to have its limits fixed by nature, and immortality has alike been denied to the oak and to the mushroom; to the being of a few days, and of as many centuries. The general law of nature must be obeyed, and each must yield its place to a successor. The art of the planter readily divides a single tree into almost any number that he wishes; but the character of the new trees, thus raised, is very essentially different from that of a young seedling plant; they possess a preternatural maturity, and retain the habits and diseases of the tree of which they naturally formed a part." A graft may for awhile be renovated by a young and healthy stock, but a few years exhibit, in its expanded branches, all the afflictions of its aged parent.

Seedling Apple trees rarely produce fruit till they are from ten to fifteen years old. They continue in strength and fertility for at least sixty years; after which, there is much reason to believe, that a gradual decline takes place, not alone in the original tree, but in all its offspring, however favourably they may be wedded to stocks of genial growth.

Many horticulturists believe the old Golden Pippin to be still a healthy tree, but this is somewhat doubtful. The Golden Pippins usually met with, are new varieties, of which there are several. Our present Apple is one amongst them, and for which we are indebted to J. Williams, Esq., of Pitmaston, who in this country must rank, as an experimental horticulturist, next to his late friend and coadjutor, Mr. Knight. Mr. Williams has, from many years' observation, clearly distinguished the old from all the new varieties. "The old Golden Pippin," says he, "has always a small pursed eye; there are, however, many good Apples, called Golden Pippins, but the eye in them is wide and open." To this strongly marked distinction we call the attention of every pomologist who contends for the healthy existence of that Golden Pippin which was so highly extolled by the early English writers on horticulture.

Ronalds observes that the fruit from old trees is firmer and richer than from young ones. Golden Pippins were the pride of May in former years, but now they decay earlier. Those now met with are larger than that figured by Langley, a hundred and twenty years ago. And again, the peculiarly fine flavour of the old variety is not discoverable in the showy fruit of the present day. These are so many reasons for believing that an inferior variety was introduced at an early period,—perhaps a hundred years ago; whilst the original is doubtless more than two hundred years old.

The eye of Mr. Williams's Golden Pippin is sunk in a bason formed by gently-rising lobes; but is neither small, nor pursed up at its base. Its colour a rich yellow, sprinkled with russet. Flesh yellow, smooth, crisp, very sweet, and pleasant flavoured, but not so rich as the old variety. The tree, like its prototype, is of rather small growth, and well suited for dwarf culture.





PASSE-COLMAR.



HE name, Colmar, was applied to a French Pear, which Quintinye, the celebrated horticulturist, described in terms of praise more than two hundred years ago. He designated it the "Pear of Colmar," it having, doubtless, been named after the French town so called. Passe, is not given to signify that the Pear, here figured, is superior in quality to the old Colmar; but from its surpassing hardiness, and prolific habit, either trained or otherwise. Like almost every superior fruit, it has several other names, as Colmar Epineux, Colmar gris, Chapman's Pear, &c. The latter name was given it by a nurseryman, in the neighbourhood of London, who obtained grafts of

it on its first introduction, and propagated it extensively and profitably, the young trees meeting a ready sale at a guinea each. It was raised in Flanders by Counsellor Hardenpont; and, in form and flavour, much resembles the old Colmar. It is an excellent bearer, even as a standard, by which mode of growth fruit of fine quality may be obtained, but inferior in size to that from wall trees. Where a wall, of any aspect from east to south, is given to it, the fruit will attain the highest perfection. From the statement of those who grow it in stiff cold soil, we conclude that it is unfit for such situations; for it is said not only to become gritty, but that it continues hard until decay commences; or, in technical language, "never melts." Its wood is healthy and of very free growth, especially when grafted on Pear stocks; on Quince stocks its growth, although restricted, is still vigorous. The free and slender growth of its shoots, on standards, render it indispensable that they should be shortened occasionally, to strengthen them, and keep the tree in proper shape,—a part of an orchardist's duty which is, very often, sadly neglected. Nature, in many cases, will best perform her own work without an assistant; but when, for our gratification, we place trees or plants under the influence of art, either by undue stimulants of climate, soil, or situation; by the exposure to cold, for which their constitution is not adapted; or to moisture or drought, for which nature never intended them, it becomes the duty of the cultivator to exercise art as an antidote to such unnatural influences.

The eye of the Passe-Colmar is slightly sunk and open; its colour, when fit for table, yellowish and russety; and those parts of the fruit which happen to be fully exposed to the sun, assume a tinge of dull red. Its flesh is yellowish, melting, deliciously sweet and rich, and possessing what has been thought to be a cinnamon flavour; it is, however, difficult to find any spicy fragrance which, it can be correctly said, conveys a true notion of its flavour. December and January are its months of perfection.





EASTER PIPPIN.



HIS may be called the Methuselah of Apples. Many leave their parent tree to be eaten in a day ; others continue a week ; or it may be, twenty or thirty weeks, which is a long existence for an Apple ; but the Easter Pippin, properly kept, will remain sound and useful for a hundred weeks, when three generations may appear at the table together. Our drawing was made in June, from fruit of the previous year's growth, obligingly sent us by J. Twanley, Esq., of Warwick. At this period of its age, and for some time longer, it varies but little from its appearance when gathered from the tree, being green and uninviting. When, however, it becomes twelve months old, it begins to assume a yellow colour ; and

ultimately loses all indication of green, continuing of a clear, rather pale, uniform yellow, till its decay. In allusion to its imperishable quality, it has sometimes been called Young's Long Keeping, and Ironstone Pippin; and by Forsyth, French Crab; Easter Pippin is, however, the name adopted in the Catalogue of Fruits, published by the Horticultural Society, which it is desirable to follow. We may, by the way, recommend this descriptive Catalogue to all who take an interest in fruit culture.

The Easter Pippin cannot be said to be of first-rate quality, either as a kitchen or a table fruit; but it is, notwithstanding, good; and its longevity, if we may so call it, makes it valuable. Its eye is small, and stem short; its colour, when gathered, is deep green, slightly tinged, on the exposed side, with brown, and specked with white. Its flesh is hard, pale green at first, but gradually becomes, like its exterior, yellow; it is sub-acid, and of not unpleasant flavour. It will be chiefly useful as a culinary Apple, and this at all seasons of the year; but, although it will continue sound for two years, it must not be expected that it will retain all its youthful briskness at so great an age.

The Easter Pippin tree is said to have been imported from the continent, more than sixty years ago, probably from France, from the name French Crab having been given it. It is very hardy, of free, rather pendent growth, and an abundant bearer; but whether it is suitable for dwarfing, on paradise stocks, we have no information. It is a variety that should have a place in every good orchard, that Apples may not be wanting at any season of the year.





BERGAMOT SECKLE.



ALTHOUGH the Bergamot Seckle is a Pear of modern origin, it can boast a descent from the most ancient of the nobility amongst Pears in Great Britain. It has been raised from the Seckle and Gansell's Bergamot. The Seckle, like the country whence it has emanated, is comparatively young; but Gansell's Bergamot has for its parent our celebrated autumn Bergamot, vulgarly called the Burgundy, or Burgamy. This latter Pear is of very high antiquity, having even been, if we may believe Switzer, introduced into England by Julius Cæsar. Such is the genealogy of our present subject; its immediate production, however, we owe to John Williams, Esq., of Pitmaston, whose untiring zeal, in horticultural pursuits, we have previously had occasion to mention. His attention to the improvement of useful fruits, claims for him the thanks of his country.

Under No. 13 we published the Seckle Pear, to which the present new variety, derived from it, is fully equal; and by those who are partial to a little of the musky flavour common to some of the Flemish Pears, will be even preferred. The peculiar perfume, as well as its more globular shape, has been given to it by Gansell's Bergamot, the pollen of which was used for the fertilization of the flowers of the Seckle. Several other admirable varieties have been raised by Mr. Williams, from crosses between the Bergamot and other first-rate Pears, which we hope, hereafter, through the liberality of their propagator, to make known to our readers.

In this variety we find the eye small, open; the calyx-lobes nearly erect, sunk in a wider basin than that of the Seckle, and without its little prominent puckerings. Stem short, and thick. Its external colour, when fit for table, early in November, the time our drawing was made, is yellowish; the exposed side a brownish red, less bright than the Seckle, and its whole surface less smooth and clear; being finely speckled, and sometimes having a little thin russet dispersed, in small patches, over some parts. Flesh yellowish white, melting, juicy, and sugary. The Seckle possesses the aroma of the Swan Egg, highly concentrated, so does our present admirable Pear, but varied by the addition of a little of the musky aroma of Gansell's Bergamot. It may be kept till it becomes a ball of almost liquid nectar. The tree has hitherto been grown only as a standard; against a wall, however, the fruit would, doubtless, be larger, but whether its flavour would be improved can only be ascertained by experience; we believe it would not.





ELRUGE NECTARINE.



AMONGST our cultivated fruits there are few which more frequently produce disappointment to the cultivator than the Peach and Nectarine. This arises, in most cases, from one or both of two causes, — from the roots being permitted to penetrate too deeply into the soil, or from improper stocks having been used in the propagation of the trees. In many small nurseries much carelessness has existed in regard to this latter circumstance, suckers of any species of Plum being considered applicable; whereas, it is indispensable that the stock be suitable to the variety of Peach or Nectarine it is to bear; hence, it becomes important that purchasers of trees should apply to nurserymen who can be depended upon, both for knowledge and principle. Stocks raised from the kernels of the Peach, and budded, have

been found to produce fruit of finer quality, than that from Plum stocks; but as Peach stocks are somewhat tender, these should not be adopted excepting in favourable situations, and friable soil. Regarding soil for the Nectarine tree, the depth and mode of planting it, and other treatment connected with this important department of the horticulturist's duties, the reader should consult the Auctarium, where directions have been given with the greatest care, for the guidance both of the practised and unpractised fruit grower. Feeling the importance of the subjects just referred to, we have ventured to make these few precautionary observations before entering on the description of our first Nectarine.

The Peach and Nectarine are but varieties of the same fruit, and instances have occurred of the production of both on one tree. The late T. A. Knight seems furthermore to have suspected that they are even but the improved progeny of the common Almond. The Elruge, is said to take its name from that of a nurseryman, named "Gurle," by a transposition of the letters, or anagram, as such transposition is called. It is one of the most generally cultivated and best varieties, all circumstances considered, that we know; but it is not the one described by Miller under the same name, nor is it certain that Miller's Elruge is in existence. According to the Horticultural Society's Catalogue, it bears several names, as the Claremont, Oatlands, Spring Grove, Temple's, and Anderson's. It greatly resembles the *Violette Hâtive*, but is easily distinguished from it, not having, as that fruit has, a red stone. The absence, presence, or shape, of the little glands at the base of the leaves, forms sometimes a good distinctive character; here they are present, and are kidney-shaped.


This delicious fruit has a fine deep blood colour on its sunned side, and is minutely specked with brown; its flesh is rich and melting, and parts easily from the stone.

The Elruge Nectarine is more hardy than most others, which is one reason for its being so generally chosen for cultivation; it is also a good bearer, and of free growth.





WINTER NELIS.

ERY justly has it been stated by Mr. Thompson, superintendent of the fruit department in the London Horticultural Society's Garden, that "Amongst the numerous varieties of Pears, accounted first-rate, by the generality of connoisseurs, there are but few with regard to the quality of which some do not express a different opinion. But there appears to be only one opinion respecting the Winter Nelis; for, however frequently its qualities may have been the subject of remark, the conclusions of all that I have heard, have been invariably to the same effect; that of attributing a superior degree of excellence

to the variety." A variation of opinion can scarcely exist. Its nicely-balanced admixture of sugar, acid, and aroma; together with a consistence so juicy, tender, and melting, when kept till fully matured, are qualities that admit of no variation of opinion.

The Winter Nelis was raised at Mechlin, about the year 1800, by M. Nelis, whose name it bears. The London Horticultural Society first introduced it to this country, from the continent, under different appellations, as *La Bonne Malinoise*, *Bonne de Malines*, and *Nelis d'Hiver*; its name is now, however, established, and no fear need be entertained of mistakes arising from its former titles.

This admirable Pear was prominently introduced to our notice by Mr. Errington, of Oulton Park Gardens; who cultivates it with his usual success, both on walls and espaliers; but on espaliers he finds it vary in size, in proportion to the warmth of the season; its quality, however, being ever excellent. The specimen from which our drawing was made, grew on a wall of west aspect, and is of full size; those from espaliers or standards are not only smaller, but rounder, and not so regular and handsome in shape. This distinction will generally be found between Pears from walls and those from standards; the increased advantages of the former having generally the effect of elongating the fruit.

Our drawing was made in January, but it is not in every year that the Winter Nelis can be kept to so late a period; from the latter part of November, for a month, it will generally be in eating; but soil, as well as season, has its influence on the duration of fruit.

The eye of this Pear rests in a slight hollow; the stem in a narrow rather deep one. When gathered, its appearance would not occasion its being coveted; its dull green patches, and cold-looking russet, seem to give intimation of more sour than sweet within. When ripe, the fruit from a wall will have changed to a warm yellow, where uncovered by its then rich brown russet; but that from standards will sometimes continue of a very different and rather uninviting tint. Its flesh we have already said is such as can but be desired. We would advise that the tree have a place on a wall of any aspect from east to west, Excepting in the northern districts of our island, a full southern aspect should not be preferred. The tree is not of very hardy character, therefore should only be planted as a standard or espalier, in favourable situations.



WOODSHILL APPLE.



HE experienced pomologist will, it is hoped, here find satisfactory information regarding many varieties of fruit, of established merit, with which he may be but partially acquainted; and also descriptions of many of those which may never have previously come under his observation. There is, however, another section of our labour which may prove of much general importance: it is the searching for, and making public, those varieties of fruit—of Apples and Pears more especially, which have hitherto been confined to the localities in which they originated. Previously to having opened a correspondence on the subject, with practical men, in every part of the kingdom, we confess to having been wholly unaware of the great number of these which exist in our island. The Horticultural Society of London has done much towards the discovery of, and making known, many of

them; still, however, much remains to be performed; and, as year after year gives rise to fresh objects of pursuit, constant attention becomes necessary for the spread of information on this useful subject.

The Apple we now publish is one of local occurrence; and, in its native district, is esteemed as indispensable to every orchard or garden. Its name is simply that of the orchard, in the parish of Bromsgrove, in which the original tree grew, and where it became noted for its excellent fruit. Everywhere, within the circuit of seven miles of this place, it is cultivated abundantly, and is the Apple on which the cottager depends for the supply of his family, and also for profit by the sale of his surplus. It has the character of bearing profusely every alternate year, which, in some degree, is correct. This may sometimes occur from exhaustion, through excess of production; but we have observed another cause as tending to this effect. Its bearing spurs are exceedingly tender, and in the usual careless method of gathering fruit, nearly every spur that happens to have an Apple attached to it is broken off, and two years are subsequently necessary to repair the injury.

This Apple is well suited for cultivation by those orchardists who send their fruit to market; its size, colour, and quality, making it particularly saleable. Its eye is narrow, with the segments of the calyx rather long and narrow, seated in a somewhat lobed and puckered shallowish basin. Its skin pale yellow, the exposed side bright red, shaded into the paler colour by short broken irregular pencillings. The whole Apple, especially about the eye and stem, is partially overspread by a thin scattered russet, of which unpropitious seasons increase the quantity. Flesh white, tender, juicy, sweet, and pleasantly flavoured.

For culinary purposes this Apple is much esteemed, and in the dessert it finds admirers amongst those who prefer a mild sweet fruit.

The tree is well suited for orchard standards, its growth being kind and free. Its branches become low and spreading, unless, whilst the head of the tree is being formed, they are strengthened by the shoots being shortened every autumn, about one half of the preceding season's growth. By attention to this, and proper thinning of the interior branches, handsome highly-productive trees will be formed. The Woodshill would doubtless succeed well as a dwarf, on paradise stocks, but we have not seen it so treated.



FLADBURY PEAR.



HERE we have another of those locally-known productions, heard of only in the vicinity of their origin, although deserving of cultivation by every one who wishes to possess a fruit of good and distinct character. That there is pleasure derivable from the possession of such among hardy fruits as are excellent and profitable, none can deny ; but we are not sure that the same zeal and caution is exerted in their attainment, as we find practised in the selection of other objects when first-rate quality is desired. He who has added to his orchard has, too generally, contented himself with the common-place productions of his immediate vicinity ; knowledge of others, indeed,

has hitherto been scarcely open to him. This is no longer the case; and the fruit garden and orchard are consequently rising in the estimation of all rational cultivators. Credible writers on the usages of the ancients induce a belief that, in ages past, horticulture shared much of the personal attention of the great and the mighty. Francis Austen, who wrote nearly two hundred years ago, says "They accompt this course of life free from many mischeifes, and vexations, that necessarily attend other affaires: great and many cares and troubles are found in honours, and high places, but this course of life, about Orchards and Gardens, is full of sweet rest, honest businesse, and modest pleasures, which many famous and learned men have had recourse unto, for refreshment after study and other labours: It is full of honest profit and gaine, and brings and administers all necessaries, here a man enjoyes pleasant quietnesse and tranquillity of minde, which is seldome attained by those that follow state employments: This is worthy the exercise of wise men, of good men, of learned men, of Kings and Emperours: they have taken great delight in the study and practice of these things: This course of life is farre off from covetousnesse, and even tyed and married to all offices of love and friendship."

For a knowledge of the Fladbury Pear we are indebted to our excellent pomological friend, John Williams, Esq., of Pit-maston. He has cultivated it for several years, having first received grafts of it from a friend near Fladbury, Worcestershire, with information of its having been raised by a cottager in that parish, from seeds of the Swan's Egg.

Our drawing of it, and also the following notes, were taken in December, when it was in perfection for the table. Eye resting on a narrow scarcely depressed table; sepals hard and spreading. Stalk an inch long, inserted without any cavity. Colour a greenish yellow, and on the exposed side tinged with red, sometimes assuming soft broken stripes; the whole surface finely specked with brownish green, having occasional patches of pale russet. Flesh tender, juicy, and sweet, somewhat gritty in the centre; slightly sub-acid, mingled with a mild astringency, peculiar to itself, and highly grateful to most palates.

The tree is of free healthy growth; and an abundant bearer, as a standard — the only mode of growth to which it ever has been submitted.





DWARF PROLIFIC NUT.



AMONGST the fruits which are usually cultivated in our gardens, there is not one that is so generally neglected as the Filbert, and other varieties of the Nut. We are, perhaps, in error in naming these as cultivated, for cultivation they rarely receive. Filbert bushes generally take care of themselves; they continue unpruned and untrained; and, consequently, unfruitful; whilst their owner goes to market, and buys the produce of the foreign or Kentish grower, who pays them the attention they deserve, and duly reaps the fruit of his labour.

Filberts, Cob Nuts, Barcelonas, and others, are evidently but varieties of the wild Hazel Nut. If seedling plants be raised from any of these, the fruit of such seedlings will vary considerably; and although some may prove of quality equal to the parent, and some excel it, still there will be found, in the aggregate, a tendency towards its original or wild character.

The county of Kent has long been distinguished for its produce of Filberts, where several hundred acres of land are occupied in their culture, and very few of any other varieties of the Nut have been produced, either there or elsewhere in England, as an article of commerce. Its thinness of shell, and sweetness of flavour, are not excelled by any; but the Dwarf Prolific Nut is a more abundant bearer; its dwarf habit better suits it for small gardens, and its fruit is scarcely, if at all, inferior to the Filbert. Small, compact standard bushes, of the size of gooseberry bushes, abundantly laden with fruit, become objects of interest; but this is far from being the case with a straggling copse, or fence-like arrangement, of lofty boughs, which can only be permitted to occupy a place at the back of the garden. This, however, is chiefly the fault of the cultivator, for even the Filbert is capable of being kept within bounds, although less manageable than the Dwarf Prolific.

All varieties of the Nut usually produce numerous suckers, which may be taken off for increase; or, if these be insufficient, branches may be layered in the spring, and in the following winter they will have rooted sufficiently to admit of their being planted out. When the plants have become strong, and grow freely in their final situations, they should be cut down to a single stem of eighteen inches high; twelve inches from the earth of which should subsequently be kept quite free from side shoots, and a head composed of half a dozen shoots should be formed from the upper six inches of the stem. The best Kentish growers keep the centres of their bushes open, giving each one the shape of a goblet. This may be conveniently effected by placing a small hoop in the centre, confining the main branches thereto, and regularly pruning back all lateral shoots of greater length than six inches, to an inch or two of their base. Finally, observe, that in February, when the little crimson blossoms tip the points of the buds, if there be not also a good supply of catkins, a bough of the common Hazel, that has them, should be placed on the top of each bush.





THE BADDOW PIPPIN.

HERE we have, again, the existence of intrinsic merit, comparatively unknown. As with the human race, so it is with the fruit race, they must first please through the eye, or long remain neglected. The Baddow Pippin will never increase its friends by its exterior qualities; no one, however, can taste it without at once declaring it to be of first-rate merit. Never have we met with an Apple so unattractive in appearance, and at the same time so excellent in quality. It originated in Essex, and its costume is as homely as the veriest ploughman's of its native district.

This Apple was first introduced to our notice by our much-esteemed correspondent, Mr. Rivers, of Sawbridgeworth, who

THE BADDOW PIPPIN.

was supplied with specimens of it by Mr. Harris, of Broomfield Nursery, near Chelmsford; from whom the following information has been obtained. The original tree, which is not less than thirty years old, is growing at Little Baddow, near Chelmsford, in Essex; but its parentage, and by whom raised, is unknown. It is of handsome circular, compact, growth; its wood short-jointed, bearing fruit every year; and, grafted on paradise stocks, it will form superior dwarf trees for small gardens. It has been called the Spring Ribston Pippin; being, however, very little known, and this title being somewhat anomalous, we have but done justice to its native locality by naming it the Baddow Pippin.

Its eye is small, in a deepish irregularly-lobed basin. Stem short, in a deep narrow cavity. Form flattened, angular, and unsymmetrical. Skin greenish yellow, irregularly blotched over with thin russet, mingled with russetty specks. Flesh white, smooth, sweet, mixed with a pleasant mild acid, and possessing an exceedingly rich aromatic flavour, reminding us of both the Ribston Pippin and Margil, notwithstanding the evident difference existing between these favourite varieties.

Our drawing of this Apple was made in January, and its quality then proved; but it has been found to be one amongst the best 'keepers' in cultivation, continuing, as it does, in perfection from December to June. It is an Apple well suited to the purpose of the orchardist, who has to convey his produce to market, since it bears packing and carriage without the least appearance of injury.





THE NAPLES CURRANT.



AUTHORS are not agreed whether the Black Currant is or is not a native of England. British botanists usually include it amongst our indigenous plants, but it would appear to be very doubtful whether its seeds may not have been disseminated by birds, in all places where the plant has been found wild. When first mentioned, by writers of the sixteenth century, it was called the Over-sea Gooseberry; and subsequently Currant, probably from its supposed alliance to the little seedless grapes of the Levant, so well known as Currants, formerly called Corinths, from the ancient city of Corinth, near to which they are cultivated.

The Black Currant is well known to grow wild in Sweden, Russia, and other parts of the north of Europe; but we have no evidence of its having been known by the ancients of the southern parts of the European continent. It was also found in North America, by Kalm, who mentions it in his 'Travels.'

Of this fruit there are now six varieties enumerated in the Horticultural Society's Catalogue. The Wild Black; Black Grape; Black Naples; Common Black; Green-fruited Black; Russian Green; to these we may add another, bearing the anomalous name of White Black Currant, which bears a dingy, whitish, middle-sized fruit, with the full flavour of the Common Black, but scarcely so sweet, and having no recommendation but its novelty. Of all the varieties at present in cultivation, the Black Naples is unquestionably the best; not that any distinguishable difference from the Common sort exists in its flavour, but its fruit is finer. Our figure must not be taken as a superior specimen; it is merely a truthful representation of the produce of our own plant in its first year after transplanting from the nursery.

This fruit is, undoubtedly, less esteemed than it deserves. For jelly, preserve, wine, &c., it is valuable; and its medicinal properties are no less important, its jelly having long been known as a valuable remedy in most affections of the throat; indeed, by some of the old herbalists it was so much esteemed as a remedy for quinsy, that the fruit obtained the appellation of squinancy berries. The jelly, dissolved in warm water, affords a very pleasant and useful beverage to feverish patients; or the preserved fruit may be used for the same purpose with advantage.

The Black Currant is usually propagated by cuttings of the young wood, taken in autumn or spring. These should be about a foot long, and have all the lower buds carefully cut out, to prevent shoots arising round the main stem; a precaution which should always be observed with both Currants and Gooseberries. When the growth of two buds, at the top of the cutting, is certain, all others should be destroyed. In the following autumn plant them out, choosing a well-manured and rather moist soil; prune back the two shoots to two or three buds each, and from their produce form the head of the tree, allowing six inches between each branch. The subsequent pruning consists of cutting out all lateral shoots to short spurs; at least, such as are not required to fill up vacancies; remembering to do this efficiently, early in August, and an abundance of fruit will be the result.



ASHMEAD'S KERNEL.



OUR continental neighbours have long, and justly, boasted of the great variety and delicious quality of the Pears which they have originated, and so successfully cultivated; and the gardens of this country are, without doubt, indebted to them for the principal part of all those which, in the present day, are most valued in the dessert. If, however, France may place a high estimate on her Pears, England may be no less proud of her Apples; not alone of those of the more stern and stringent qualities, suitable for yielding cider, but of such as will always, without disparagement, stand side by side, in the dessert, with the Pears of France or the Channel Islands.

The Pear requires a somewhat warmer climate than the Apple, to bring it to the highest perfection; a soil, too, should be chosen for its cultivation, that is lighter and drier than that demanded by the Apple. These circumstances have afforded some advantage to our neighbours in respect to the growth of Pears. From the difference of temperature, in the two

countries, other influences, connected with fruit, are observable, for France has her wines, the inferior sorts of which form the common beverage of her inhabitants. In England the climate being unsuitable to the growth of Grapes, the Apple and Pear are made to afford the agricultural population of certain districts their usual beverage, cider and perry.

The Apple which we now publish is truly English, the original or parent tree, as we are informed by Mr. J. C. Wheeler, of Kingsholm Nursery, Gloucester, having grown in a garden, close to that city, formerly belonging to Dr. Ashmead, whose name it bears. The tree, however, lately yielded to the law of necessity, that its site might be occupied by new buildings, now forming "Clarence Street." It is one amongst the most superior of dessert Apples, both as respects its quality, and its duration; it also possesses much beauty, as a russety fruit, being of handsome, regular, form, and its skin, beneath the russet, being bright yellow.

Its eye is small and connivent, in a shallow, regular, basin. Stem short, deeply sunk in a narrow cavity. Skin yellow, mingling in tint with its partial coating of thin russet, whereby the whole surface assumes one almost uniform tint of golden russety colour. Flesh white, smooth to the palate, crisp, juicy, and sweet, with a rich aromatic flavour, somewhat allied to the Nonpareil, but sweeter.

Our drawing was made in March, and at that time the fruit was in high perfection. The tree is of free growth, both as a standard and dwarf, not subject to canker, a free bearer, and having the habit of the Nonpareil.

Mr. J. C. Wheeler, of Kingsholm Nursery, from whom we received this excellent and almost unknown variety of Apple, has taken much care in the propagation of trees, from that of Dr. Ashmead above-mentioned. It is the more necessary to mention this on account of the name having been given, either negligently, or from more indefensible motives, to an inferior Apple, of somewhat similar appearance.





GANSEL'S BERGAMOT.



ANSEL's Bergamot Pear is the Bonne Rouge of the French gardens ; it is, however of English origin, as appears by a statement made by David Jebb, Esq., of Worcester, in 1818, from which we learn that it was raised from a seed of the Autumn Bergamot, about the year 1768, by Lieutenant-General Gansel, who resided at Donneland Hill, near Colchester. The names Brocas Bergamot, and Ives's Bergamot, by which it has sometimes been known, are now rarely made use of. The French highly esteem this Pear, and it must be acknowledged that their climate is more favourable than our own for its cultivation. In England it has sometimes been esteemed as a small bearer, which from observation of its general habits, we should attribute to a want of vigour,

not, as is most usually the case with Pear trees, from too exuberant a growth.

Pear trees, especially when trained, and annually reduced, by pruning, not unfrequently spend their strength unprofitably; or, as that ingenious author, Ralph Austen, who lived in the reign of Charles the First, says—"Fruit-trees that bring forth the fairest and most beautiful blossoms, leaves, and shoots, they usually bring forth the fewest and least fruits; because, where nature is intent and vigorously pressing to do one work, spending its strength there, it is at the same time weak about other works." Austen, whose book is entitled "The Spiritual Use of an Orchard," then spiritualizes on the text, as he does on many others, drawn from the same source, showing himself to have been an experienced horticulturist, as well as theologian. "The world," says he, "is a great library, and fruit-trees are some of the books, wherein we may read, and see plainly, the attributes of God, his power, wisdom, goodness, &c; and be instructed and taught our duty towards him, in many things, even from fruit-trees; for as trees, in a metaphorical sense, are books, so likewise, in the same sense, they have a voice, and speak plainly to us, and teach us many good lessons."

Gansel's Bergamot has the eye small; stem short, and somewhat irregularly thickened; colour a warm reddish brown on the exposed side, shaded into a yellow brown on the shaded side; its flesh is white, melting, juicy, and sweet, with a fine rich agreeable flavour. It ripens in November; and, in most seasons, may be kept till Christmas-day.

In favourable situations, in the south and western parts of England, this tree may be grown as a standard, with success; but, in the central, and more northern parts, it must be trained to a wall of good aspect; and to give it vigour and fruitfulness, should be manured occasionally.





BELLEGARDE PEACH.



RULY enough has it been said by Dr. Lindley, that it has been the fate of almost every Peach, of high merit, to be known by many different appellations; particular cultivators having given names of their own to that which was named before. Thus it occurs that this most delicious variety is cultivated as the Galande Peach, Early Galande, French Royal George, and Violette Hâtive Peach; and sometimes, in France, by the name Noire de Montreuil. In the Horticultural Society's Catalogue twenty-eight varieties of Peach are named as under cultivation in the Society's garden; whilst sixty others are mentioned as having been proved and found to be of inferior quality. This should operate as a caution to persons in selecting their stock of trees. We cannot, probably, render better

service to our readers than by aiding them in selecting from the many varieties extant. Mr. Thompson, out of his extensive experience in the Society's garden, says, if twenty-four trees are required, take of Early Anne 1, Gros Mignonne 3, Royal George 2, Double Montagne 2, Noblesse 2, Malta 1, Royal Charlotte 2, Bellegarde 4, Barrington 3, Late Admirable 4. These will produce a successive supply, and they are here placed in their order of ripening.

All circumstances considered, there is no Peach more to be esteemed than Bellegarde. The tree is hardy, a prolific bearer, and less subject to mildew than most others. It is, too, a good one for forcing; and the fruit is of delicious flavour. The information given with the Elruge Nectarine (No. 35,) may be referred to, and as the leaf-glands are there noticed, it should be observed that the glands on the Bellegarde are globose; a form which it has been thought belongs to those varieties which are the least liable to mildew.

Peaches are usually distinguished as "free-stone," or "cling-stone" varieties, in allusion to the union of the flesh with the stone; a character in which they differ materially. The same distinction applies to Nectarines.

The Bellegarde Peach ripens early in September; it has a deep red colour on its exposed side, slightly streaked, and the shaded side is greenish yellow. Its flesh pale yellow, with slight rays of red about the stone; melting, juicy, and very rich, and it belongs to the free-stone section. It ripens through a succession of about twenty days, and the fruit keeps longer, after being gathered, than most others. Although this Peach ripens even in Scotland, it should be remembered that, in our climate, it never can be planted in too warm a situation.





ELFORD PIPPIN.



OR the first information of the existence of this excellent Apple we are indebted to W. H. Osborn, Esq., of Perry Pont House, near Birmingham, who esteems it superior for the dessert, to any other of its season. Subsequently we obtained particulars of its origin from Mr. W. Buck, of Tamworth; who states that it was raised at Elford, near Lichfield, by Mr. Darlaston; and on reference to the Horticultural Society's Catalogue of Fruits, we find an entry of "Darlaston Pippin," which is probably intended for the same Apple; but the fruit implied by such name had not been cultivated in the Society's garden, nor was any thing of its quality known at the time of its entry in the Society's published Catalogue, in 1842. Subsequently, Mr. Buck sent specimens of the fruit to

the Society, which was pronounced to be of first-rate flavour. At many of the provincial exhibitions in the neighbourhood of its native village, to which a knowledge of it has hitherto been almost wholly confined, the first prize has been awarded to the Elford Pippin.

The progress which horticulture has lately made, and is making at the present time, renders it indispensable that every person who would desire not to be considered a careless cultivator of fruit, should fail not to possess good varieties, and good varieties only. It is not an admissible excuse that he did not select his own trees, inasmuch as he can select grafts; and every Apple tree in particular, whose fruit is inferior, ought, without delay, to be headed down, and grafted forthwith. In so short a time may all the worthless varieties in an orchard of full-grown Apple and Pear trees be completely changed, and made productive of the most valuable fruit, that no excuse can be pleaded for the owner of inferior produce continuing its growth.

Our drawing of this Apple was made in October, in which month it arrives at its highest state of perfection. If kept till December, its qualities begin to be deteriorated. It has a rather wide eye, in a shallow, widish, slightly-lobed bason. Stem short, in a moderately deep cavity. Skin greenish yellow, specked, and having an occasional patch of mossy-looking russet. Its sunned side is tinted with a softened red, mingled with slightly visible short stripes. Flesh yellowish, easily breaking, sweet, and very pleasantly flavoured.

The tree is of moderately free and rather upright growth, not subject to canker; and succeeds admirably when grown as a dwarf, on seedling stocks of the Siberian Crab.





CITRON DES CARMES.



THE summer Pear, here figured, is the Madeleine of the Pomological Magazine, and is sometimes confounded with the Green Chissel,—a smaller, more globular, and inferior Pear. The Citron des Carmes is always esteemed as of good quality, and is valuable in its season — ripening, as it does, late in July or early in August; but it must not be supposed as comparable with the delicious perfumed flavour, and melting buttery consistence of many of the winter Pears. The tree is a good bearer, either as a standard, dwarf, or on a wall; and, as it ripens earlier in the latter situation, it is a desirable variety for those who can give it wall-room, with the intention of marketing the produce. It is sure of ready sale.

The management of Pear-trees has exercised the abilities of our best horticulturists ; and it may reasonably be supposed by the amateur cultivator, whilst he is informed of the various experiments tried, in regard to soils and planting, pruning in winter, and pruning in summer, that difficulties exist which can only be successfully encountered by professionals. This is, however, a mistake ; and we confess to having been amongst the number to leave these operations to the men of experience, till the empiricism of those persons whose services were attainable obliged us to think for ourselves, when the mysteries of the science soon vanished. We mention this to encourage others to do alike ; for, although a more respectable class of intelligent persons is not to be met with, than the leading men in the gardens of the nobility, and opulent nurserymen, it must be confessed that the generality of jobbing gardeners and pruners are lamentably deficient of the knowledge necessary for their occupations. An amateur fruit grower should qualify himself to direct the pruning of his own trees, which will give him a double interest in their success ; and if he will carefully peruse the several articles on this subject, which have lately appeared in the *Auctarium*, written by Mr. Errington, he will acquire sufficient confidence to question a pruner on the theory of his proceedings, and soon be competent to correct any erroneous practice ; we should add, provided he do but exercise such amount of observation as most men are gifted with. We will proceed with this subject at a future opportunity, and endeavour to give a few plain directions for the further encouragement of the amateur horticulturist.

The Citron des Carmes, in colour, is a softened yellowish green, seldom tinged by exposure, and usually russetted round the obliquely-inserted stem. The flesh of this Pear is yellowish white, and very smooth, juicy, sweet, and pleasantly-flavoured, but without any peculiarity of character.





CHEVREUSE PEAR.



OR this excellent, and almost unknown, Pear we are indebted to the kindness of T. Blake-way, Esq, the first-appointed president of the Tenbury Horticultural Society, who, by his energetic attention, generosity, and urbanity, extended its benefits to all classes of society. The Chevreuse Pear-tree this gentleman received, nearly forty years ago, from a friend in Kent, where it had been introduced from France. Its name has been supposed to be founded on that of the Duke de Chevreux; but, in the absence of decisive information, it may rather be supposed to have been adopted from Chevreuse, the chief town of a canton, not far distant from Paris.

Specimens of the Chevreuse Pear were transmitted to Mr. Thompson, the superintendent of the fruit department in the London Horticultural Society's Garden. He had not previously

seen the variety, and considers it valuable; and at his request grafts were sent to the society's garden, whence its members may hereafter be supplied. The importance of the London Horticultural Society's collection of fruits may be judged of when it is stated that its catalogue of Pears alone contains 442 varieties, in cultivation, besides 172 that have been proved unworthy of retention. It likewise contains an immense number of synonymes, or different names which have been applied, in various localities, to the same fruits; which synonymes, but for some such institution as the Horticultural Society, could never have been ascertained. Some thousands of fruit trees, of various descriptions, have been collected from all parts — not alone of Great Britain, but the continents of Europe and America, into its gardens, where, with their fruits, they have been compared with each other, their synonymes detected, their qualities proved, and their value registered, for the guidance of future horticulturists. We are also authorized to add, that Mr. Blake-way, who possesses the only tree that we have ever seen, will, with his accustomed liberality, present grafts to any gentleman desirous of adding this Pear to his collection.

The Chevreuse Pear is in perfection from the middle of October to the middle of November, and is scarcely surpassed by any of its season. Its eye is very small, in an even, deepish basin; calyx short, and sometimes obliterated, leaving a nearly smooth eyeless hollow. Stem short, thick, issuing from a slight cavity. Skin yellowish-green, reddened on the sunned side, and the whole Pear more than half covered with broken, thin, brown russet, intermixed with russety spots on the exposed side. Flesh yellowish, melting, juicy, mixed with a little fine grit, sugary, and having a rich perfumed flavour. The tree, as a standard, is of moderately free growth, not subject to canker, somewhat spreading, and its young branches of slender growth. It is hardy, and a tolerably certain bearer.





LUCOMBE'S PINE-APPLE PIPPIN.



OR an opportunity of figuring this very distinct variety of Apple we are indebted to its originators, Messrs. Lucombe, Pince, and Co., the extensive nurserymen of Exeter. There are two distinct classes of Apple-eaters; the one demands that an Apple be firm and crisp; the other that it be tender and almost melting. So bounteous is Nature to all her children, that no palate is formed without the production of that which can afford it gratification, and the Pine-apple Pippin is expressly designed for the latter class, for a more tender-fleshed Apple can never be desired; but whether it be of first-rate quality for the Wassail Bowl we have no experience. Many of our readers may not be aware that, in some parts of Devonshire, this festivity—the Wassail Bowl, has not been wholly discontinued, but still exists, yet with some variation from the ancient usage. The

word "Wassail" is Saxon, and means "health to you." The preparation of the wassail bowl was spiced and sugared ale, with toast and roasted apples; which is still occasionally to be met with in the north of England also, as an attendant on Christmas festivities. In Devonshire, however, it was the custom to wassail the Apple-trees; that is, to drink the health of them in cider, on Christmas eve, on New-year's eve, or, agreeably to ancient custom, on the eve of the Epiphany. In Gloucestershire, too, it is remarked, in "Time's Telescope," the wassailers still carry about a great bowl, dressed up with garlands and ribbons, singing doggrel verses, chiefly soliciting additions to their wassail bowl. In the provincial Glossary of Grose it is mentioned that the custom called "Wassail" was that of throwing toast, and pouring out libations, to Apple-trees, for proving fruitful; and it seems to be a relic of the heathen sacrifice to Pomona.

The eye of this Apple is closed by the segments of the calyx, which are narrow and acute. It rests in a narrow bason, surrounded by small plaits. Stem short and thick, inserted in a shallow narrow cavity. Skin yellow, finely specked, and the exposed side sometimes having a softened shade of orange, gradually blending into the prevailing pale yellow colour. Flesh exceedingly tender, smooth, sweet, tolerably juicy, and possessing a delicate pine-apple flavour.

Our drawing of this Apple was made in the first week of January; it was then perfectly sound, but its flavour was scarcely so fine as it had been a few weeks earlier; so that its season may be stated to be November and December. The Pine-apple Pippin is chiefly known in the West of England; we have, therefore, the greater desire to publish it, for the benefit of a large class of horticulturists residing in other parts of Britain; to many of whom, we are quite sure, it will prove highly acceptable.





KING OF PIPPINS.



HANDSOMER Apple than the King of Pippins need not be desired, and, indeed, could scarcely be obtained. In a commercial view this is very important, but we ourselves should not be well satisfied with appearances alone; that appearances, however, are important, we lately received the testimony of an intelligent farmer of the midland counties, who has for many years been an attentive propagator of Apple-trees from seed, for the improvement of his orchards. On our offering an objection to the quality of several, he replied, "Sir, observe their firmness at Christmas, and look at their colour; my wholesale customers care little for flavour, but colour they must have." This orchardist usually keeps his fruit till after Christmas, and then sells it very profitably to Birmingham fruiterers, chiefly, it would seem, for kitchen purposes. By his early attention to raising seedlings, he is now

enjoying the profits of luxuriant, thriving, fruitful, trees; instead of possessing orchards of barren, cankered, mossy, stumps, aged in their youth; the circumstances, unfortunately, under which many varieties now appear, that once were almost invaluable. They should not now be further increased. We would impress this fact upon the attention of every propagator of the Apple-tree. Although he may not, at first, appear to disappoint himself, for old worn-out sorts will thrive for a few years, when they should be in the prime of life, at from twenty to sixty years old, they then betray all the infirmities of extreme age—canker, and decay.

The King of Pippins is an older variety than we would generally recommend, but the growth of the tree has hitherto been kind, and it is, as the Herefordshire farmer expresses the fact, a lucky bearer.

The shape of the fruit is always good, and its rich yellow colour pleasing, although, unless well exposed to the sun, it is deficient of ruddiness, assuming more of an orange tint. Its eye is large and open, in a deep slightly-lobed bason; the segments of the calyx frequently separated. Stem nearly an inch long, in a narrow deep cavity. Flesh whitish, breaking easily, sweet, juicy, and possessing a very pleasant but not remarkably high flavour. This Apple is alike useful for kitchen use and the dessert, and keeps perfectly sound through January; but its flavour is not retained in perfection after November.

The tree is hardy, and an excellent bearer. On paradise stocks it makes handsome, fruitful, miniature trees, which may be kept in a healthy bearing state, whilst not exceeding the size of a gooseberry bush. If their growth be tolerably luxuriant, and it is desired to retain them as miniatures, in the autumn of the second year after planting, their roots must be wholly cut back, to fifteen inches from the stem; and the pruning of them, of course, attended to, as set forth in the Auctarium; of which more will be said hereafter.





MARIE LOUISE.

PEAR of excellent quality, which was raised on the continent, in 1809, and named in honour of Marie Louise, the consort of Napoleon. In 1816 it was transmitted by M. Van Mons, from his celebrated fruit-tree nursery at Louvain, to the Horticultural Society's Garden at Chiswick. Its qualities

becoming known, it was quickly introduced to the gardens of the Fellows of the Society, in various parts of the kingdom.

Shortly afterwards, Mr. Braddick, a well-known pomologist, who obtained many varieties from the continent, says, (*Gard. Mag.*, vol. 3) "I have made my mind up as to the best autumn standard Pear, which is the 'Forme de Marie Louise'; I received it from M. Van Mons. Lest it should be confounded with Marie Louise, which is not so good a standard Pear, in our climate, I should mention that the wood of the Forme de Marie Louise is stronger than that of the Marie Louise; the tree, altogether, is more vigorous, very hardy, falls early into fruit, and is an exceedingly great bearer. The fruit is larger, and of a more russety colour than that of the Marie Louise, and in my opinion of a much higher flavour; it is melting, and continues in eating till the first week of December, being fully six weeks from the time it first comes to table." Now, it appears from the statement of Mr. Thompson, the superintendent of the fruit department, in the Horticultural Society's Garden, that the very Pear above alluded to as introduced by Mr. Braddick, and the originally introduced Marie Louise of the Horticultural Garden, were subsequently grown side by side, both as standards, and also trained against a wall, and that under the same modes of treatment, they proved themselves to be precisely the same varieties, and undistinguishable the one from the other. This is but evidence which presents itself to every experienced horticulturist, of the influence of cultivation on fruits. It is not, however, too much to believe, that a graft may, from the stock on which it is grown, perhaps, too, assisted by the soil in which for a century it has existed, acquire a somewhat varied character, which may prove permanent in all trees propagated from it. We know of standards of the Marie Louise, growing within a few yards of each other, the one of which always yields fruit partially russeted, and of a greenish character till ripe; the other wholly russeted, and of much warmer yellow tint; we do not, however, the less believe them to have had one and the same origin. The same variation occurs in the Aston Town Pear; and, in each instance, the russeted variety should be chosen as the best. It is scarcely necessary to mention, that all Apples and Pears, from standards, are more prone to russet than when grown against a wall; the Marie Louise is also finer flavoured from the standard. On quince stocks it forms an admirable dwarf; and, by root-pruning, may be restricted to any size.





HOSKREIGER APPLE.



HIS newly introduced Apple, from the European continent, has been esteemed, by some persons, as a desirable table fruit. It possesses many good qualities, but is deficient of that amount of flavour and richness, which are indispensable in an Apple intended for the dessert. It is handsome, may be kept till April, or even longer, retaining its briskness of flavour in perfection, with other good qualities for kitchen use, for which purpose it is excellent. The tree, too, is of remarkably kind growth, free from canker, and an abundant bearer, even when very young; the Apple here figured having been gathered with others from a tree not two feet high. It must not, however, be supposed that this would be the case under every mode of management, much of which is dependant on the stock it has been grafted upon.

Young Apple-tree stocks, intended for grafting, are too generally raised without regard to the description of fruit from which the seeds are obtained. This is a prevailing error, especially in the cider-producing districts, where the refuse of the Apples, after expression of their juice, is sometimes merely spread over a waste corner of land, and the young plants thinned out as they increase in size. We point to the fact as opposed to that progressive improvement which should be aimed at by all who attempt the propagation of fruit-trees. Even if only for stocks for grafting upon, regard should be paid to the habit and properties of the trees from which seeds are collected. Their hardiness, their slow or rapid growth, their tendency to vegetate early or late in the spring; all these considerations should have especial attention, as bearing on the character of the future tree. It is true that none of these qualities of trees are always transmitted to their progeny, but as the seeds of a hardy tree are more likely to produce a hardy stock, than seeds of a contrary character, so it is of other peculiarities; and all these should have the attention of the horticulturist, if he be desirous of benefiting himself and his country. Although a graft retains its peculiarities, in all material points, when transferred to a stock of different, or perhaps opposite, qualities, yet that it may partake of certain modifications therefrom is equally certain; hence, attention should be given to the choice of one as well as the other, when we aim at the attainment of a specific object. Our tree of the variety of Apple here figured is on a paradise stock, and this, for dwarf trees, it is now pretty well understood, is, if not indispensable, highly desirable.

This Apple is of a regular, roundish, somewhat flattened, shape; its eye small, and deeply sunk in a narrow slightly-lobed basin. In colour, when fully matured, in February, the time our drawing was made, it assumes a softened yellowish green tint, regularly specked over its whole surface; and on its exposed side, has numerous soft streakings of red. Its flesh is white, sub-acid, and agreeable, but not rich; cooked, it forms a smooth pulp, admirably suited to culinary purposes.





NOBLESSE PEACH.



HERE we have one of the oldest and best Peaches extant : a fruit known to most of the old gardeners—Switzer, Hitt, and others; Batty Langley, a hundred and twenty years ago, says the Noblesse, or Noblest, is an excellent fruit, and truly worthy of its name. It has, as a matter of course, we may say, several names, and has been called Mellish's Favourite, and Double Montagne, but is now pretty generally known as the Noblesse. In George Lindley's Guide to the Orchard, there are a few useful practical remarks, which we will take the liberty of quoting. He says, — " This is one of the very best of our hardy Peaches, and perhaps one of the most common : but it is often confounded with another, well known, the Vanguard, which is somewhat similar

in appearance, and in its general character, It is, however, distinguished by its fruit being, for the most part, oblong, narrowed, and plump at the apex, with a pointed nipple. In the Vanguard the fruit is equally large, or even more so, always globular, rather than oblong, and its crown or apex flat and often depressed. Nurserymen need not be at any loss to distinguish the two sorts when maiden plants are in the nursery; the lateral shoots of the Noblesse being nearly as long as the main leader; those of the Vanguard being less numerous, and exceeded considerably by the main shoot; besides, the plants of the Vanguard are of a taller growth than those of the Noblesse. Indeed, so obvious and invariable have I found these characters, that should the two kinds become inadvertently intermixed in the nursery rows, the most inexperienced foreman would be enabled to separate them, without any fear of mistake."

This variety has its leaves doubly serrated, and without glands: its fruit is somewhat variable in shape, is slightly downy, and on its exposed side has irregular streaks and blotches, or marbling of dull red. Its pale yellowish white flesh parts from the stone, and is melting and rich, and the tree bears forcing remarkably well. Our American readers must not imagine they have the true Noblesse Peach, mentioned by their writer, Cox; his fruit, under this name, he describes as a cling-stone, with other disparities, when compared with our Noblesse.

The advantages of raising new varieties of fruits from seeds has previously been alluded to in this work, and by none is the propagator more likely to be recompensed than the Peach; there is too a pleasurable interest excited by the anticipation of raising a new and superior variety which is not a mere delusion, for every propagator, if he employs the seeds of good sorts, possesses an equal chance of benefiting future generations by his exertions.





COURT PENDU PLAT.



THE Apple here depicted is one of first-rate quality for the dessert ; the tree, too, possesses a habit which is truly advantageous in a climate so fickle as that of England. At the very moment we are writing,—past the middle of April, many Pear-trees are in full blossom, some Apple-trees, too, are bursting their flowers, the water within view is covered with ice, and the atmosphere filled with a hurricane of snow. This presents a gloomy prospect to the mind of the fruit grower. But on examining the Court pendu plat tree we find not a bud that has stirred from its winter slumber. It is now as torpid as the Mulberry, and hence it has truly enough been called the wise Apple; and the fruit grower will be wise also to add it to his collection.

This variety of Apple has been known in England somewhat more than thirty years, and has frequently been introduced under different names, to our gardens, from France and Belgium, where it is doubtless a favourite. It is one of the best sorts that the amateur who cultivates dwarfs in his flower garden can possess. Grafted on paradise stocks he may keep it healthy and fruitful, and of the size of a gooseberry bush; or he may cultivate it in a pot if he has a fancy for doing so. It would be difficult to describe the astonishment we have seen exhibited by cider-apple cultivators, on seeing such pets as these in pots, and bearing well-grown fruit; these are indeed ornaments well worthy of attention, both for pleasure and profit.

The Court pendu plat has an open large eye, in a wide, moderately deep, even basin; short stalk, in a deep cavity: when in perfection, from Christmas to Lady-day, it assumes a deep yellow colour, with a slightly-striped red tint on the sunned side. Its flesh is yellow, firm, crisp, sweet, and richly flavoured.

The tree succeeds admirably as a standard, for which purpose it should be grafted on seedling apple or crab stocks. Its branches grow healthily, but short-jointed, and fruitful at an early age. It requires but little pruning, especially if the points of its young shoots are pinched off soon after Midsummer. As a dwarf, in the garden, any free-growing shoots should be shortened, to encourage the growth of laterals where they appear to be required to balance the body of the tree; and when this is effected and the miniature tree is nearly as large as is desirable, if it be not fruitful, and grows rather freely, cut back its roots, in the latter part of the summer, to about eighteen inches from the stem, and its growth will be quickly brought under control, and its fruitfulness never failing.





EASTER BEURRÉ.



HERE is not, perhaps, any anxiety more generally prevalent amongst Pear growers than that to possess this fruit, of high quality, late in the spring of the year. Pears become scarce after Christmas, and we have no fruit that can adequately supply its place in the dessert on an Englishman's table; all the superior varieties of Pears, when properly ripened, being refreshing and wholesome, as well as grateful to the palate; those of melting quality being always to be preferred.

The specimen of the Easter Beurré from which our drawing was made, in the month of February, was obligingly sent to us

by J. Moorman, Esq., of Clapham Road, Surrey; whose collections of Pears, which have been, year after year, exhibited at the London Horticultural Society's meetings, as late as January or February, have excited considerable attention. As to Mr. Moorman's mode of preserving them, in high perfection, to so late a period of the season, more seems to depend on their being gathered without injury, in a proper state of maturity, than to any peculiarity of subsequent treatment; but of this we will give further information on a future occasion.

By the majority of fruit growers, both in our own country and in France, this is considered to be the best of all the very late-keeping Pears. Be this as it may, no collection should be without it. Where it originated is unknown, but it is generally supposed to have been raised in Flanders; and was introduced to England from Belgium, by the London Horticultural Society. In its cultivation it is of the very first importance that it be budded or grafted on the Quince stock; so treated, its fruit becomes better ripened, and it is a far more certain bearer; indeed, it is said by Mr. Rivers, than whom few men have paid more anxious attention to the cultivation of Pears, that "so wonderfully prolific is this Pear, when grafted on the Quince, that plants only from one to two feet high, will, if removed or root-pruned, the first season after grafting, bear most abundantly the third season. I feel assured that on this stock it may, with facility, be cultivated in large pots." It is always observed that this fruit from standard trees is of finer flavour than that from walls. We recommend its cultivation as dwarf trees, or if trained to a wall, that it be in an east or west aspect; and in either case, that it be on Quince stocks.

This Pear may be known from its eye being small, with a connivent calyx, sunk in a moderate basin; stalk short and thick, in a somewhat angular cavity. Ground colour of its skin a greenish yellow, thickly strewed over with russetty spots, which in some instances spread out on portions of the surface to an irregular moss-like russet. Its flesh is variable; some being gritty and wanting in juice; but when grown under favourable circumstances, it becomes perfectly buttery, well sweetened, and rich in flavour.



SUMMER GOLDEN PIPPIN.



THE Golden Pippin is freely spoken of by almost every body, a tenth part of whom never saw the real Apple which obtained for the name so great a celebrity, a hundred years ago. As we have previously said, the original, high-flavoured, delicious, Golden Pippin of our forefathers, is rarely to be met with, even in good collections of fruits. When reproduced from seed, its offspring very frequently bears a close resemblance, externally, to the parent; and it is possible that some such seedlings may equal in quality the far-famed parent, but we never yet have met with one to which such character could be attributed. The newly-raised varieties are generally larger and handsomer than the old; but who can boast of their firmness and delicious flavour existing, in the month of May, as did our forefathers, in respect to their favourite little Golden fruit? That the true old Golden Pippin may still be met with is possible, and that by careful management it may still be cultivated with advantage; but without due attention to its cultivation, favoured by propitious circumstances, it will but produce disappointment. Mr. Williams, of Pitnaston, after many experiments

with it, recommended its being grafted on stocks of the Siberian Crab, because this tree discontinues its active growth earlier in the autumn than the Apple-tree, whereby the summer-grown branches have time afforded them, in the latter part of the season, to become perfectly matured.

The Summer Golden Pippin, which we now figure, it may reasonably be supposed, is a seedling of the original Golden Pippin, or some of its descendants. Its difference from them is chiefly in its period of maturity, which is the end of August; and no better Apple is found in the dessert at this early part of the season, but it continues in perfection a short time only—not more than a fortnight, or three weeks at the utmost. It has a wide eye, in a shallow bason; stalk short. Its colour is pale yellow, glossy, and its exposed side somewhat deepened towards orange, and the whole surface finely specked. Its flesh is white, firm, juicy, sweet, and agreeably flavoured.

Grafted on paradise stocks, it makes an admirable dwarf tree for small gardens; it may be kept to any size in the open ground, or may be cultivated in pots, and in either case is an excellent bearer. Contrary to the habit of the Apple-tree generally, it succeeds best in a rather dry and light soil.

The London market is chiefly supplied with this Apple from the fruit-growers in the immediate vicinity of the metropolis, whence also it is sent to the principal fruiterers in the provinces. It is, we must confess, a reflection on the orchardists and farmers of various parts of England, where both the soil and climate is well suited for the growth of Apples and Pears, that dealers of the best dessert fruits are obliged to obtain their supplies from London. It may be presumed that Gerard, more than two hundred years ago, saw the existence of this apathy, when he said, "But forward in the name of God, graffe, set, plant and nourish vp trees in euery corner of your grounds, the labour is small, the cost is nothing, the commoditie is great, your selues shall haue plenty, the poore shall haue somewhat in time of want to relieue their necessitie, and God shall reward your good mindes and diligence."





BEURRE DIEL.



HIS excellent Pear varies so much in its form, colour, and we may also add, quality, that a person unaccustomed to see it under all its phases, as the astronomer would say, would sometimes fail to recognise it as the Beurré Diel he had known. In the Pomological Magazine, published about twenty years ago, Dr.

Lindley met with this difficulty, and after having given one figure, saw that it became desirable to give another, lest the first should mislead those who may be unaware of the Protean character of this Pear. It has a multitude of names—an inconvenience which attends almost all Pears that are of superior quality, although the appearance of many is such as could never mislead the most ignorant. It is a pity but a nurseryman, or other person, giving a new name to a fruit, that he can but know has been previously named, should be obliged to incorporate his own with it, that the charge of ignorance and impudence be not subsequently misplaced; indeed, it sometimes happens, that knavery also bears a part in these christenings. The Beurré Diel of the Horticultural Catalogue is known as the Dorothee Royale, Beurré Royale, Beurré Spence, Poire des Trois Tours, &c. The last appellation is said to have been given it from the place of its origin; notwithstanding which it has been stated that it was raised by Van Mons, who named it after Dr. Diel, a celebrated pomologist.

The specimen from which our drawing was made was grown on a dwarf tree, planted on a paved station, according to the method recommended by Mr. Errington, as explained at length in the 234th section of the Auctarium. Fruit grown according to this method, is more russetty than when the roots have liberty to ramble without restriction; and this Pear is thought to be of higher flavour from dwarf or standard trees, than from a wall; still it is desirable that its situation should be warm, and the soil in which it is grown thoroughly drained.

The eye of this fruit is but little sunk; its stalk strong, and about an inch long, in a narrow, somewhat irregular, cavity; its orange surface almost wholly covered by a bright russet. Its flesh yellowish white, melting, and buttery, but with a little grit around the core; juicy, sweet, and deliciously flavoured, having a somewhat cinnamon-like aroma.

The tree is an abundant bearer, and free grower, and succeeds admirably on the quince stock, even better, as regards the ripening of its fruit, than on pear stocks. It should be attentively pruned, to produce the form and size required; and then, by restricting its roots, it may be kept in bearing without extending its branches.





LAMB ABBEY PEARMAIN.



HIS valuable dessert Apple was first made known in the fifth volume of the Transactions of the Horticultural Society; and takes its name from the place of its origin, having been raised in 1803, by Mrs Malcolm, the lady of Neil Malcolm, Esq., of Lamb Abbey, Kent.

The Newtown Pippin is stated to be its parent, to which, however, it bears no resemblance. It produced fruit at so early an age as six years, and subsequently proved a regular bearer. This accords with Mr. Errington's assertion, to whom we are indebted for the specimen from which our drawing was made. He says, 'It is one of the greatest bearers in the kingdom; we have trees which have never missed a full crop for eighteen years.' Now, it must be confessed, that either this variety of Apple, or Mr.

Errington's management of it, or perhaps the combination of both, have effected what we all so much desire, but rarely obtain—certainty of produce. It is further mentioned by Mr. Errington that the tree is of rather slender growth, the branches having a continual tendency to subdivide; hence, says he, its eligibility for a dwarfing system, no tree being more easily managed under a severe course of training. It is never affected by canker, and will admit of being planted in the best of soil, without its fruitful habit being in any way impaired; which, be it remembered, is a rather unusual quality, unless the effect of generous treatment be counteracted by judicious root pruning.

This Apple is an admirable keeper, up to the close of April, retaining its firmness, and freshness of flavour, without the use of any peculiar means for effecting such purpose; indeed, we question whether any of the extraordinary methods, sometimes employed, are successful in the preservation of both flavour and soundness. Apples have been kept in sand; in the earth; in closed jars, either wrapped in paper, or without it; also closely covered with straw, fern, &c., according to the fancy of the proprietor; but, by every method employed, which excludes free ventilation, we believe that the preservation of the fruit is effected at the sacrifice of its flavour. On this subject we may hereafter have something more to say.

Its eye is of moderate size, in a large, somewhat irregular, hollow. Stalk short, in a deep cavity. Colour yellowish green, the exposed side of a brownish red, and its whole surface speckled over. Its flesh green about the core, otherwise yellowish; firm, but crisp, and possessing a rich and sweet vinous juice.





PERFUMED SWAN'S EGG.



IN the description of *Gladiolus ramosus*, No. 1187, we had occasion to make some remarks on the hybridisation of flowers, and the advantages obtainable thereby; here we present our readers with the result of the same means, employed in the improvement of fruit; a fact which will make its way more readily to the regard of some cultivators than through the medium of the most

splendid of flowers. Here it gives a direct reply to the economist who asks—where is the good? All created things are bountifully spread forth before man, inviting the exertion of those powers bestowed on him to improve them and exhibit their perfections, whether animal, vegetable, or mineral.

The Perfumed Swan's Egg, was raised by John Williams, Esq., of Pitmaston, near Worcester, in the year 1816, being one amongst the earliest of that gentleman's efforts to improve our hardy fruits by hybridisation. Gansell's Bergamot, from its fine flavour, is a favourite with Mr. Williams; and it will be remembered that a hybrid between it and the Seckle, published at No. 34, was raised by him, and is of very superior quality. The Perfumed Swan's Egg was raised from a seed of the old Swan's Egg, also fertilized, like the Seckle, with the pollen of Gansell's Bergamot, and its quality may be said to be worthy of both its parents, partaking, as it does, of a portion of the properties of each.

The tree is of fine healthy growth, of somewhat pendent habit, succeeds as a standard, having a large leaf, and strong wood, well furnished with bearing spurs; and it prospers as well in heavy as light soils, a quality which does not belong to many of the favourite sorts of French Pears. As a bearer, too, it is of high value, scarcely ever failing in its produce. In Mr. Williams's garden the fruit is usually gathered in the third week in September, and is fit for table at the end of October, continuing in perfection for at least six weeks, that is, to the middle of December.

The Perfumed Swan's Egg has a small eye, in a very shallow bason, its stem also in a shallow irregular cavity, which sometimes exists on one side only of the stem. Stem from half an inch to an inch long. Its skin, on its shaded side, is of greenish yellow, much specked with green, and its exposed side has a peculiar mingling of red, green, and russet, exhibiting traits of its hybrid character. Its flesh is yellowish, melting, juicy, sweet, and of very fine flavour.

We never have seen this variety worked on the quince stock, but from its hardy character, and free growth, little doubt need be entertained of its success.





WARNER'S KING APPLE.



THIS handsome fruit, which ranks amongst the finest, as a culinary Apple, is, comparatively, but little known to pomologists. If red colour be indispensable as a recommendation, on which some orchardists, whose experience of the demands of large towns, place great stress, the Apple now published is certainly wanting. It lays claim to attention, however, from its possession of other and more important qualities; still, as we noticed under No. 49, colour is an element which, in a commercial point of view, may be entitled

to some consideration. Were Pliny's assertion, which occurs in the fourteenth book of his Natural History, but founded on fact, no difficulty need exist in giving colour to this or any other Apple; for he says, some in their colour resemble blood, because they had been grafted on a Mulberry. Few persons would be inclined to admit the correctness of this assertion, written in the first century of the christian era; it may, however, be asked, Who amongst us is prepared to deny it?

For the opportunity of making known this excellent kitchen Apple we are indebted to Mr. Rivers, of Sawbridgeworth; whose attention to all sorts of hardy fruits, more especially Pears, has been, in a great degree, the means of superior varieties being brought into cultivation, in our orchards and gardens; and of proper regard being paid to improved modes of cultivation, which render them doubly valuable, by adapting their habits of growth to small gardens, and also increasing their productiveness.

Warner's King Apple grows to a large size, our drawing of it having, for convenience, been reduced to three-fourths of the size of the specimen drawn from. It does not readily decay, but continues in perfection, for all culinary purposes, from Autumn till February or March. It is of even and regular shape; its eye sunk in a deepish lobed bason, the calyx remaining perfect, and closing over its centre. Its colour is a fine golden yellow, when ripe; in which state, be it remembered, we always both describe and represent the fruit here delineated. A few fine specks are spread over its surface, with a pale mossy russet, very variable in quantity. Its flesh is white, tender, juicy, and mild; excellent for tarts, and for such uses as the best Apples are employed.

This tree is usually of kind and luxuriant growth, especially on wild stocks; but on paradise stocks it may be restricted to any size desired. Let the cultivator first form his tree, filling it up regularly by summer pruning, as herein over and over again directed; and then, by root-pruning, he can restrain its growth, and make it fruitful.





WASHINGTON PLUM.



UCH has been said respecting the qualities of the Washington Plum. Some persons have thought it equal to the Green Gage, whilst others have esteemed as a second-rate fruit. This disparity of opinion has not been wholly the offspring of imagination, for the Plum in question is certainly variable in richness from local circumstances, such as aspect, soil, and general temperature.

As its name implies, it is of American origin, and its history is somewhat remarkable. From the *Pomologia Britannica*, of Dr. Lindley, published in 1827, we copy the following observations regarding it. "The parent tree was purchased in the market of New York, sometime in the end of the last century. It remained barren several years, till, during a violent thunder storm, the whole trunk was struck to the earth and destroyed. The root afterwards threw up a number of vigorous shoots, and

finally produced fruit. It is therefore to be presumed that the stock of the barren kind was the parent of this. Trees were sent to Robert Barclay, Esq., of Bury Hill, in 1819; and in 1821 several others were presented to the Horticultural Society by Dr. Hosack. It is certainly not surpassed in richness of flavour, beauty, and other good qualities, by any. In flavour it is fully equal to the Green Gage and Coe's Golden Drop; and the beauty of its foliage, which is very remarkable, is quite unlike the usual shabby aspect of a Plum-tree."

The foliage of this tree has indeed a luxuriance quite its own; but the estimate here given of its fruit, is too high, or we have never met with it in perfection. As usually produced it is inferior to the Green Gage, sometimes greatly so; still, it is a handsome Plum for the dessert, and worthy of a place on an east or west wall, either of which suit it better than a directly south aspect; or, it may be grown as a standard. Its luxuriant habit requires some restriction, to make it regularly fruitful. Summer stopping of its too exuberant shoots, and limitation of its roots, should be attended to. Another mode of treatment we have found to be efficient, which is, binding round the stems of young growing trees with three or four coils of strong twine, which must be removed to a fresh position, at the end of one or two years, according to the growth of the tree. This will produce the advantages of ringing, without its injury.

The Washington Plum in colour is of dull yellow, somewhat mottled, or specked with red; with a slight shade of green on a small portion of the fruit; its sunned side of dull orange, and bearing a grey bloom. Its flesh tolerably firm, luscious, and not adherent to its wrinkled oval stone.

Again we say to amateurs, raise seedlings; Plums promise reward as well as other fruits. And, by way of instruction, we would mention that M. Ohlendorf, of Hamburgh, ascertained, from experiment, that such stones as those of Plums and Cherries should be planted with their flesh about them; or, at least, that they should not be permitted to become dry; therefore, if not sown in the autumn, when ripe, they should be kept in moist sand till sown in spring.





MANNINGTON'S PEARMAIN.



IF this excellent Apple we received specimens from Mr. Cameron, nurseryman, of Uckfield, Sussex, who has been the introducer of it to public notice. As the history of nations, and the biography of celebrated men, are pleasing subjects of inquiry; so is the history of all those objects of horticulture which afford gratification to the more refined perceptions of our nature. An introduction to a stranger excites the inquiry, "Who is he?" So also the acquirement of an unknown plant, induces the search for its history. In pursuing our inquiry regarding Mannington's Pearmain, we found that it had been named by Dr. Lindley, after Mr. Mannington, who had discovered its qualities, and whose account of it is, that the original tree was found in a hedgerow near to the

former site of a cider mill ; and that it probably sprang from a seed thrown out with the waste of the mill. Mr. Mannington says, "All who have had a chance of tasting this Apple, say it is the best they ever met with." The specimens now before us, of which we are judging in December, scarcely possess the briskness of flavour contained in the Sturmer Pippin, nor have they the high and spicy flavour of the Baddow Pippin, the Ribston, or the Margil ; still, in the dessert it is an excellent Apple, crisp and refreshing ; and for culinary purposes is equally useful.

One amongst the most important circumstances, as we have previously mentioned, and which we are desirous to impress on the minds of orchardists and horticulturists, is the selection of healthy varieties of Apples for planting. The decrepitude of old age, is but too evident in many favourite old sorts ; and to endeavour to perpetuate them is only to perpetuate disappointment. Trees which are known to canker from age, will always canker, in spite of all attempts at renovation by grafting. The luxuriance of a young graft, from a worn-out sort, may last for a short time, but its natural infirmity will soon overtake it ; and which no stock, however young and healthy, has power to correct.

Mannington's Pearmain being a seedling of late production is quite free from disease, of upright but not exuberant growth. It is a good bearer ; and, on Apple stocks, is well suited for orchard standards ; or, on paradise stocks, for dwarf garden trees.

Its eye is small, in a narrow, shallow bason, surrounded by plaits. Stalk varying in length, inserted in a narrow cavity ; and the variety is well marked by the union of the stalk with a small fleshy projection on one side of the cavity, which usually, as in the specimen figured, prevents its standing upright. Its exterior is greenish yellow on the shaded, and brownish red on the sunned side, mingled with brighter red pencilling ; the whole being, more or less, diffused with russet. Its flesh is greenish white, with a green vein running from the base of the stem round the core ; mildly crisp, juicy, and agreeably flavoured. The fruit should be well ripened on the tree, and it will be in perfection from Christmas till Lady-day, but may be kept much longer.





BEURRE D'AREMBERG.



AMONGST Pears, this is one of the aristocracy ; it is of continental origin, and was first received in England by the London Horticultural Society, from M. Parmentier, of Enghien, in 1820, with another favourite variety, published under No. 4, — the Glout Morceau. It is true that increased attention is being paid to

the cultivation of first-rate Pears : still, however, it can but be matter of regret, that the progress in this direction is slow. It is not alone the mere enjoyment of partaking of the most delicious of fruits, amongst which the Pear truly ranks, or of dispensing it to friends for the same purpose, but it is also in a commercial view that it may be expected to attract more direct attention. At the present moment in which we write (in January), the finest Oranges, brought to this country from Italy or Spain, can be bought for a penny each ; whilst the finest Pears of our own country are being sold at from threepence to sixpence each. This alone, it is reasonable to suppose, would give a stimulus to their production ; especially as a luscious Pear is as easily produced as those crab-like productions so generally met with in the provinces.

The Pear here published was, with others, politely sent to us by J. Moorman, Esq., of Clapham, who usually meets high commendation for the varieties which he exhibits at the Horticultural Society's rooms in London, in the early part of the year. The drawing of the *Beurré d'Aremberg* was made in February, when it was in high perfection. The shape here shown is common enough to this Pear, although it is frequently seen less tapering towards the stem. Its yellow colour, and dotting with russet, indicate correctly that which it possesses,—great richness, sweetness, and delicious flavour. It is also very juicy, melting, and free from grit.

Grafted on the quince stock this *Beurré* attains its highest perfection ; and, although the finest fruit will be obtained from trees trained to a wall, of east or west aspect, still it succeeds perfectly well as a barrel dwarf, or pyramidal tree, to either of which forms it may be trained and kept of such convenient height as best accords with its situation in the garden.

One rule we would here mention as having been forced on us by experience ; first form your tree, regardless of fruit, and then prune its roots, to restrain its growth and render it productive.





NECTARINE PLUM.



SINCE the introduction to this country, from the continent, of many superior varieties, the Plum has become a more general object of cultivation. In the dessert, however, it has been less esteemed than it deserves; not from any inferiority, as regards its luscious and agreeable character, but from a prevailing prejudice that it is less wholesome than other garden fruits. This opinion, without doubt, is of long standing; a tradition descended from those days when Plums of the most ordinary quality only were generally known. But we may be told that disease prevails, even now, when this fruit becomes ripe. It is true, that ordinary and unripe fruit, of any description, cannot be considered wholesome: but it is not to this in particular that we owe the existence of disease, at a particular season; but to an epidemic, prevalent at the end of summer, and experienced alike by those who have not, as well as those who have, partaken of the fruits of the season. We believe that well-ripened Plums, of such varieties as

the Green Gage, the Nectarine Plum, the Golden Drop, and others of the same melting, sugary, luscious properties, are as wholesome and beneficial to health as any garden fruit ripening subsequently to the Strawberry — a fruit which we do not hesitate to set down as superior to any other that is produced by the English horticulturist.

We have been desirous of introducing this Plum to our horticultural readers, that they may be aware of the existence of two varieties, of similar appearance, which have not been always distinguished, the one from the other, although of such very unequal merit. They have been indiscriminately called the Nectarine Plum, the Goliah, and, less frequently, the Caledonian. The true Nectarine Plum is rather rounder, and in quality far superior to the Goliah; therefore, those who seek the former must guard against error. Mr. Thompson, the superintendent of the fruit department, in the Horticultural Society's Gardens, has pointed to a difference which will readily distinguish the one from the other. The shoots and fruit-stalks of the Nectarine Plum are quite glabrous, whilst those of the Goliah are pubescent or downy, resembling the Orleans. It is exceedingly desirable that nurserymen should attend to this distinction, that they may escape the charge of carelessness; or, of an accusation somewhat less innocent.

The delicate azure bloom of the Nectarine Plum, which covers its fine purple skin, forbids the approach of the fingers: indeed the fruit should never be touched in being gathered; but should be brought to table in its greatest purity. Its flesh is yellowish green, very luscious and rich, slightly adhering to the stone; more melting and altogether superior to the Goliah.

This tree will bear well as a standard, but is deserving of a wall, where its produce will be finer, and somewhat earlier, than that from standards. On a wall it will ripen early in August; and its season for use will always precede, by three weeks at least, that of the Goliah.





BERGAMOTTE D'ESPEREN.



NEWLY-INTRODUCED Pear; one amongst the latest-keeping varieties, and of surpassing merit. We are indebted for the possession of it to Mr. Rivers, of Sawbridgeworth, who for many years, has paid especial attention to the new varieties of continental Pears, and their cultivation as dwarf or miniature trees. He says the new Belgian Pears, raised by the late Major Esperen, of Malines, are likely, for the present, to be the most valuable for prolonging the season of rich melting Pears; and of these Bergamotte d'Esperen, Susette de Bavay, Josephine de Malines, and Beurré Brettonneau, are especially deserving of notice, having the excellent quality of ripening slowly.

It is worthy of remark, that Major Esperen was an old officer in the army of Napoleon, who turned his sword into a pruning-

knife, and devoted the latter part of his life to the culture of fruit trees; more particularly to the raising of Pears from seeds, and his efforts have been crowned with success. This reminds us of Roman generals, who were called from their quiet pursuits of agriculture to the battle or the dictatorship; and on their return as conquerors, gladly resumed their wonted labours; never omitting to enrich themselves and their country, by carrying home from the conquered nations, such plants and seeds as were new to them, or valuable.

This Pear, which is perfectly green till the latter end of the year, ultimately puts on a complete coat of smooth dark russet, and continues quite firm in texture till March, when it begins to be slowly and gradually ameliorated; and in April and May becomes melting, juicy, and delicious. Its eye is small, and scarcely sunk below the surface; stem short, issuing from a level surface. Its flesh is greenish near the skin, till very ripe; when it becomes white; is free from grit, sweet, and, as we have said, of fine flavour.

Pear-trees, grafted on Quince stocks, and trained as pyramidal dwarf trees, for garden culture, are very generally grown in France and Belgium; and, from the readiness with which they come into bearing; the pleasure, the profit, and the continual interest they excite, both in bloom and fruit; and being available in the garden or shrubbery, they are beginning to obtain more extensive attention in this country. The old style of espalier training is passing away; and as the newly-introduced superior Pears of our continental neighbours become known, and duly appreciated, so will their cultivation rapidly increase.

The Bergamotte d'Esperen has proved, in this country, a prolific bearer, as a pyramidal tree, when grafted on the Quince; and is more hardy than most of the Belgian varieties. Although possessed of this valuable quality, it merits the advantage of wall training; which, doubtless, would add to the beauty of its fruit.





RIBSTONE PIPPIN.



OME difference of opinion exists, amongst pomologists, respecting the progressive natural decay of Apple-trees, in proportion to the time that has passed since their origin, individually, from seed. The Ribstone Pippin is generally considered to be approaching a state of decrepitude. It must not be forgotten, as we have previously explained, that a tree propagated from a graft, is still a part of the original tree, and inherits much of its infirmities, whether from age or otherwise; and certain it is, that trees of this variety, now propagated from grafts will not continue in healthy growth a third of the number of years that usually belong to a seedling tree. A renovation, for a few years, is obtained by grafting it on a fresh stock, or even by re-grafting the same stock with the same

variety. We have an instance of the latter in the Ribstone Pippin itself. An old tree of this variety, about thirty years old, became cankered and almost worthless. It was headed down, leaving each main arm a foot and a half in length from the trunk, and in each of these, grafts of its own variety were inserted, which have grown vigorously, for ten years, forming a fine head, and bearing freely; exhibiting, however, symptoms of canker, although at present they are but slight; still they indicate that in twenty more years the health of the tree will be destroyed.

Under the considerations here stated, we recommend the Ribstone Pippin for small early-bearing trees, but not for permanent orchard standards.

The quality of this Apple is proverbially first-rate; and its history has been a matter of some interest. The tree which has generally been admitted as the original one, grew in Ribstone Park, in Yorkshire; having there been raised from seed, as tradition says, about the year 1670, and in its old age and decay, in 1818, received the marked attention of its then proprietor, Sir Henry Goodricke. In 1835, what was left of the old head of the tree, which had long been broken down, and was supported horizontally, died, leaving only the original stump of the trunk, not a foot in height; whilst a side shoot or offset by its side, which was carefully preserved, and, we believe, is so to the present time, by Joseph Dent, Esq., its present proprietor.

This Apple should be universally known; and, although it cannot be preserved to a great age, it becomes productive at an early period, and may be preserved for a sufficient length of time to render it worthy of attention.

Our drawing was taken of this Apple in March, at which time it was of fine flavour, but inferior to that which it possessed before Christmas. In form it is somewhat lobed; its eye with a converging calyx, in a rather irregular basin; stalk, short; colour, greenish yellow, with some slight dots and pencillings of dull red, nearly all over it, but strongly so marked on the sunned side. Its flesh is yellow, crisp, juicy, sugary, and possessing a delicious aromatic flavour, and, in the estimation of most persons, surpassed by none.

Although this fine fruit may be kept till spring, it cannot then be said to possess its superior flavour undiminished. It bears well as a standard in all parts of England, but loses some of its flavour in the north, unless assisted by a wall. As a dwarf, on paradise stocks, it is very productive, and makes a handsome tree.



SUSETTE DE BAVAY.



ANY of our horticultural friends, especially those who take an interest in the growth of the newly-introduced Belgian Pears, will have observed that the Messrs. Paul, nurserymen, of Cheshunt, exhibited, at the Horticultural Society's rooms, in the month of January, a collection of fifty Apples and ten Pears. A portion of the latter, Messrs. Paul obligingly forwarded to us, and the Susette de Bavay, now published, is one of them. This variety was cursorily mentioned at No. 64, and proves to be of fine quality, and a good keeper.

Mr. William Paul informs us that the tree was received at the Cheshunt nursery, through a French correspondent; that it is grafted on a Pear-stock, thrives exceedingly, has the reputation of being very hardy; and is equally suited for standards, pyramids, or espaliers, on either Pear or Quince stocks. It is another of those Pears mentioned as having been raised by an old French

officer of Napoleon's army, who took up, when war had exhausted its powers, the peaceable occupation of propagator of seedling fruit-trees, and better serving his country and mankind.

The eye of this Pear is placed in a small, narrow, plaited depression; and its short stem in a narrow cavity. In colour it is of golden yellow, much beset with russetty specks, and sometimes its surface wholly covered by a smooth cinnamon russet. Its flesh is whitish, somewhat coarse-grained, half-melting, juicy, sweet, and grateful to the palate; being tempered with a pleasant slight acid, and agreeable flavour. Our drawing was made in February, but from the exposure, packing, and travelling of the fruit, no fair chance was afforded us of testing how long it would have kept under favourable circumstances.

The month of June is one that calls for the active attention of the fruit grower. The horticulturists of former days used the knife freely, but conceived it to be suitable only to winter use. With the moderns it has become an endeavour to prevent, as much as is possible, necessity for its use at any season. By rubbing off superfluous buds, in the early part of the summer; by nipping off the points of luxuriant shoots, and repeating this at intervals, throughout the summer, as occasion requires; and by taking out nearly all that is useless whilst very young, little work remains for the pruning knife during winter; whilst the vegetative powers of the tree are directed to the extension of useful parts, instead of their being spent on superfluous wood, that necessarily must to be cut away in winter.

Now that the young shoots of Pear-trees are five or six joints long, begin the reduction of all laterals that are not required for the extension of the tree, to four joints; crowded or superfluous ones take completely away, or reduce to an eye or two. Observe, that as trees grow most freely at the top, and often become bare towards the base, this habit may be corrected by shortening the young shoots of one-third of the tree, from the top, early in June. In a week afterwards, do the same with the centre third-part; and, at the end of another week, perform the same operation on the lower third-part. This gradual restricting of the sap to the lower portion of the tree will there impel an increased growth.





THE CASTLE PIPPIN.



HE name, "Castle Pippin," we adopt to commemorate the origin of this Apple on a now peaceful spot, on the brink of the Severn, where Pomona has supplanted Mars, and horticulture carries life to man, where warfare introduced but death. Barbarism brings the one, civilization the other. Urso d'Abbitot came to England in the train of William the Conqueror, and built a castle at Worcester, under the very shadow of its venerable cathedral. Its cathedral still stands, a monument of piety, daily encompassing the worshippers of one ever-living God. Its castle, rased from the earth, almost forgotten, its existence unneeded by the present generation. Thus have changes been wrought in our mutable state of existence, working out the purposes of inscrutable Providence. But, to our immediate subject. This Apple was raised on the former site of Worcester Castle, by Mr. Thomas Eaton, a bookseller, of Worcester, who advanced himself by integrity and industry, purchased the remains of the castle, levelled its ruins and its hill, and now enjoys the peaceful occupation of cultivating its site. Who will not but acknowledge that he is in a greater

degree benefitting his country, and better performing the duties of life, with the spade and pruning-hook, than did his predecessors, on the same spot, by wielding the sword and the spear.

Of the Castle Hill, mingled as it has been with historical interest, we would gladly say more than space will permit. It was an artificial mound, which, with its ditches, occupied upwards of three acres; its summit eighty feet above the Severn, which flowed at its base; and it proved to be the depository of numerous Roman coins, urns, and other ancient relics, which are now in the possession of Mr. Eaton.

To Mr. Eaton, who has raised many seedling Apples, we are obliged for the specimen from which our drawing was made. It possesses beauty, both in its colouring and the regularity of its shape; and is especially adapted for use in the dessert. The original seedling tree, which is now but twelve or fourteen years old, is of handsome growth, its branches almost erect, bark clean and kind; and its present appearance indicates a decided tendency to quick growth and a lofty habit. The Apple has an eye large and open, in a moderately deep plaited bason; its stalk short, springing from a narrow cavity; skin yellow, finely specked, and its sunned side of a clear but dullish red, gradually shading into its yellow ground colour. Flesh white, smooth, crisp, juicy, sweet, and pleasantly flavoured.

The Castle Pippin has the desirable property of continuing sound till spring, our drawing having been made in April. Like most other Apples, however, it will be found in its highest state of perfection a month or two previously to the commencement of its decay. The flavour of Apples and Pears should never be judged of, if the least particle of decay has commenced in them. The effect of decomposition in some varieties is especially evident to the taste, a speck or two spreading fungus-like flavour through their whole substance.

Little doubt can be entertained but this variety would succeed admirably if grafted on paradise stocks; and thus treated may form valuable dwarf pyramidal trees for garden culture, being a prolific bearer, as well as handsome in shape.





PITMASTON ORANGE NECTARINE.



HIS Nectarine possesses properties quite distinct from those which are usual to all others. The colour of its flesh, and its sugary richness of flavour, are peculiar to itself; therefore the garden of every grower of this favourite description of summer fruit should contain it. To John Williams, Esq., of Pitmaston, is the country indebted for its origin; and this gentleman, in a communication to the London Horticultural Society, in 1820, mentions some particulars respecting it, which we will here transcribe. He says,—“The yellow colour of its flesh will distinguish it from any of the old varieties; the flavour and aroma are peculiar, and partake, in some degree, of the mixed taste and smell of a Plum and a Nectarine; it has none of the fine vinous acid so much recommended in the pulp of the Old Roman and Newington Nectarines, but the admirers of rich saccharine fruits will perhaps think it an acquisition, and deserving of culture. It sprang from a stone of the Elruge, ripened in the fine season

of 1815. The tree grows with great vigour on a south wall, and affords large blossoms, resembling, in this respect, the White Nectarine, but the petals and stamina are of a much deeper red tint." The then secretary of the Horticultural Society, Joseph Sabine, Esq., in a note appended to the above account, eulogises the Pitmaston Nectarine, and considers it to be a valuable addition to our stock of fruits.

The high colouring of the flesh of this variety, combined with the less prominent almond or prussic acid flavour than is found in most of the varieties of Peaches and Nectarines, has given rise to an idea that it is of hybrid origin; partaking, in some degree, of the Apricot. This may not have been an impossible circumstance; still it does not appear, by Mr. Williams's communication, that any artificial fertilization was effected. Such a mingling of qualities, as those of the Peach with the Apricot or Plum, may possibly be productive of a very gratifying combination; and we recommend to those who have the convenience of so doing, to put such experiment into practice. We can scarcely doubt but that their alliance is sufficiently near to admit of the union; and, although the almond-like flavour, possessed by the Peach and Nectarine, is agreeable to most persons, to others an amelioration of it would be very acceptable, especially to those who think unnecessarily on the deleterious qualities of prussic acid.

The Pitmaston Nectarine has great depth of colour on its exposed side, and a rich deep yellow on its shaded side, with streaks and spots uniting the extreme tints. Its flesh is orange-yellow, melting, and having a little red about the stone, from which it separates easily. Very luscious, and of delicious flavour when well ripened, which takes place usually in the early part of September.





BESS POOLE APPLE.



THE Apple here figured is, in some parts of England, but little known; and it is probable, from descriptions which we have received of it, that two varieties have been confounded under its name. The figure now published will, it is hoped, assist in determining the variety to which it should alone be applied.

In the Horticultural Society's excellent Catalogue it is called a kitchen Apple. For culinary purposes it is well suited, but it is also an excellent dessert fruit, and continues good till April. A correspondent of the *Gardeners' Chronicle*—a resident of Nottingham, says "In this county, where it was originally raised, the Bess Poole is considered a valuable table Apple, when almost all others are gone by. It is certainly not a crisp Apple, but if brought in good condition to the table (which requires little care)

it is of an excellent flavour here, as late as the month of May ; and the tree is usually very productive, though not beginning to bear at so early an age as many others. The late Mr. Pearson, who had large orchards at Chilwell, near this place, assured me that he, one year, sold the produce of ten trees for a hundred pounds ; so much were they esteemed in this county for the dessert." Grown on strong soil, such as prevails in Herefordshire, we can answer for its being of excellent flavour, and a profitable Apple to the orchardist ; for if not wanted as pot fruit, as, by growers, the best sorts are called, from their being sold by the pot measure of five pecks, it is valuable as a cider Apple.

In a cultivated mind, for the mind hungers by being fed, there is always anxiety to have correct information respecting the origin of names, and consequently those of either flowers or fruits — information to which we have always given especial attention. When, for the first time, the name of a flower is heard, if its meaning be not self evident, how very naturally follows the inquiry, "What is the meaning of such a name?" Bess Poole may excite such an inquiry, and the Rev. Mr. Bree, of Allesley, here steps in to our assistance. He says, "The Bess Poole is much used in this district. There has been much controversy about the origin of its name, some calling it Best Poole, others Bell Poole, or Powe ; whereas, in fact, it took its name from one Elizabeth Poole, in whose garden it was raised." This is quite conclusive respecting the name in question ; and if Elizabeth was instrumental to the propagation of the Apple, she deserves that her existence be thus honourably commemorated.

The shape of the Bess Poole is not common, its size towards the eye being so much less than at the base. The eye is small, in a narrow bason, and surrounded by five little spherical prominences. Its stem sometimes free, but more frequently connected with the side of its cavity by a fleshy protuberance, as shown in the engraving. Its yellow ground colour is finely specked and striped with bright red on its sunned side ; and its flesh white, tender, juicy, sweet, and possessing a fine spicy flavour.





RUSHOCK PEARMAIN.



ERE we to question the intelligence or the industry of Englishmen, when brought into comparison with the inhabitants of other countries, few of our readers would willingly admit a deficiency of either; yet it cannot be denied, that to foreign countries we are indebted for nearly all of our best dessert Apples, Pears, Plums, and wall-fruits. That we should depend on milder climates for new varieties of the more tender sorts, is perfectly natural; but it is a reflection on the country generally that so few new hardy fruits are produced amongst us, excepting by chance. It is the landed proprietor who should give encouragement to such pursuit. The man who merely occupies a garden, or a little plot of land, at garden price, cannot be expected to raise seedling Apple and Pear trees, and to give them space for growth for ten or twelve years, till they bear fruit, and their value thereby be made known.

RUSHOCK PEARMAIN.

Furthermore, as we are indebted, in the main, to generations that have gone before us for the fruits that we possess, we should each of us, as opportunity presents itself, give our assistance to the production of new varieties, for the benefit of those generations which are to succeed us.

The Rushock Pearmain is a truly English Apple, having been raised somewhat before the year 1820, by Charles Tayler, a blacksmith, residing at Rushock, in the county of Worcester. Charles was considered, by his neighbours, to be curious in his garden, which he pretty well filled with fruit trees; and the seedling Apple of his raising, which we now figure, is not unfrequently known as Charles's Pearmain. It is a variety highly esteemed by the Birmingham fruiterers, and bears a higher price than any other Apple cultivated in the district lying between Worcester and Birmingham, where alone it is known to Apple growers.

It is amongst the very best of long-keeping varieties. With careful preservation, it may be brought to table with the early Apples of summer, retaining its crispness and original pleasant freshness of flavour. In shape it is handsome and uniform, with a large eye in a shallow bason. The lobes of the calyx usually shrink or fall off, leaving the eye quite open. Stem short and thick, not projecting beyond the Apple. Its skin is orange-yellow, almost entirely covered with a cinnamon russet, between the flakes of which, a deep orange brown shines out on the exposed side, and gives the Apple a rich appearance. Its flesh is yellowish white, exceedingly firm, sweet, and well flavoured; with a slight, but by no means unpleasing, astringency.

This Apple proves to be of good quality as a cider Apple, as well as a dessert fruit; but is of second-rate quality for culinary purposes. The tree has healthy growth, and is a regularly free bearer.





SHAKSPERE APPLE.



THE very name of Shakspeare is interesting to Englishmen; and the Apple we now make known becomes the more interesting from the fact that, like the great dramatist himself, it owns Stratford-on-Avon for its birth-place.

Several years ago, before we had thought of publishing fruits, we were favoured with Apples of this variety, by Thomas Hunt, Esq., of Stratford-on-Avon; and, bearing in mind its superior quality, we lately applied for, and were generously supplied with, specimens of it by W. O. Hunt, Esq., who succeeded to his father's gardens. At the same time we were anxious to obtain information of its origin. Mr. Hunt states that he has heard his father mention that he had raised it from seed, and he believes from that of his favourite, the "Duke of Gloucester," an

Apple that was raised by Dr. Fry, of Gloucester, from a seed of the Old Nonpareil.

The Shakspeare Apple has a less attractive exterior than the majority of good dessert Apples, being quite green till late in the season, when it assumes a somewhat yellowish tint. Its eye is small, the sepals of which generally continue perfect, and rather open; sunk in a narrow and somewhat irregular bason. Its stem is short, thin, and issues from a deepish narrow cavity. Its skin, at Christmas, becomes of yellowish green colour, finely specked all over; its exposed side assuming a slight reddish brown, further stained by slightly-visible irregular deeper-coloured short stripes or blotches. Its flesh is greenish yellow, firm, crisp, juicy, and brisk-flavoured; retaining the briskness of fresh-gathered fruit, with a pleasant sweetness, and vinous flavour.

Although the Shakspeare Apple was not raised directly from the Old Nonpareil, it bears presumptive evidence of its indirect descent from that variety, both in its outward appearance, and in the quality of its flesh. There is no Apple from which it seems more desirable to propagate seedlings, than the Nonpareil; for, notwithstanding its having been an inhabitant of our gardens and orchards for more than two hundred years, and numerous seedlings having been raised from it—many of great excellence, still none possess all the superior characteristics of this universal favourite.





HIGNELL'S MATCHLESS.



THE name of Hignell, as an industrious orchardist, has, for many years, been well known in the northern part of Gloucestershire, he having resided at Tewkesbury. He raised numerous seedlings of Apples, Pears, Potatoes, &c.; and thereby may be looked back upon as a praiseworthy contributor to the advancement of that portion of horticulture to which he was attached. He died in 1849; but some of his productions will long exist to perpetuate his name.

The Apple which we now publish was raised from seed by him, which, according to his own statement, was sown in 1825, and came into bearing at ten years old. He placed a very high estimate on its qualities, as a dessert Apple, and felt no little gratification in the possession, as he expressed himself, of a fruit superior to any produced by his neighbours. Some allowance must generally be made for "parental partiality;" it is, however, deserving of cultivation, and it should not be forgotten by those who plant for the benefit of future generations, that the tree is really a "young" one; and being now healthy, is

likely to continue in undiminished vigour for its "three score years and ten," Mr. Knight's alleged age, in healthy growth, of most varieties of Apples.

As this theory of the late ingenious and talented horticulturist, Thomas Andrew Knight (whose memory can but be revered by every one who knows either him or his works), is, in the main, admitted by pomologists as correct, it becomes most important that newly-raised varieties should be chosen for planting. Cankered trees are the certain result of planting old decrepit sorts. Young stocks afford them no permanent renovation.

At the present moment—March, Hignell's Matchless Apple is quite firm and handsome, for the dessert, and may be kept another month, or longer. The dried calyx is not unfrequently lost from the circumference of its eye, which gives it the appearance of being rather large; and it is placed in a shallow, slightly-lobed, depression. In shape the fruit is variable, being sometimes round, as our drawing, and sometimes smaller toward the eye, and more straight sided; but its stem appears to be constant in its shape, as depicted.

Its external colour a dull yellow, reddened on the sunned side, and having specks and pale russet slightly scattered over its entire surface. Flesh yellowish, firm, crisp, juicy, sweet, and pleasantly flavoured, without any prominent peculiarity.

The tree, says Mr. Hignell, is of upright free growth, very healthy, and suitable to grow as a Dwarf or Standard, but it has never been tried on quince stocks.

With this Apple we close the present series of the BOTANIC GARDEN AND FRUITIST; but with a re-print of the work (issued at a reduced price) a succession of useful hardy garden fruits, will be given; and we shall hope to bring before our friends many new, and yet unpublished, varieties, for the benefit of those who, in a spirit of philanthropy, plant for future generations as well as themselves.



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